

(781) 286-8176 FAX (781) 286-8369

BOARD OF HEALTH

POOD ESTABLISHINENT INSPECTION REPORT			
Name BEACHMONT School	Date 10 23 17	Type of Operation(s) Food Service	Type of Inspection Routine
Address 15 EVEVAYO ST	Risk	Retall Residential Kitchen	Re-inspection
Telephone 781-286-8218	Level	☐ Mobile	Previous Inspection Date:
Owner RO	HACCP Y/N	Temporary Caterer	☐ Pre-operation☐ Suspect Illness
Person In Charge (PIC) 768ECA WAY	Time 9:30	Bed & Breakfast	General Complaint HACCP
Inspector TONY DAGOSTA HWELLS	Out: 9:55	Permit No.	☐ Other
Each violation checked requires an explanation on the	narrative pag	ge(s) and a citation o	
violated. <u>Violations Related to Foodborne Illness Interventions and</u> Violations marked may pose an imminent health hazard and re action as determined by the Board of Health.			Non-compliance with: noking Tobacco 9 (E)
FOOD PROTECTION MANAGEMENT	☐ 12. Preve	ention of Contamination fro	om Hands
1. PIC Assigned / Knowledgeable / Duties	🔲 13. Hand	lwash Facilities	
EMPLOYEE HEALTH	PROTECTION	N FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC	☐ 14. Appr	oved Food or Color Additiv	es
3. Personnel with Infections Restricted/Excluded	☐ 15. Toxic	: Chemicals	
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source	TIME/TEMPE	ERATURE CONTROLS (Potent	ilally Hazardous Foods)
5. Receiving/Condition	☐ 16. Cook	ing Temperatures	
☐ 6. Tags/Records/Accuracy of Ingredient Statements	☐ 17. Rehe	ating	
7. Conformance with Approved Procedures/HACCP Plans	🗌 18, Cooli	ing	
PROTECTION FROM CONTAMINATION	🔲 19. Hot a	and Cold Holding	•
8. Separation/ Segregation/ Protection	🔲 20. Time	As a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing		NTS FOR HIGHLY SUSCEPTIE	· ·
☐ 10. Proper Adequate Handwashing	∐ 21. Food	d and Food Preparation for	нър
☐ 11. Good Hygienic Practices	CONSUMER ☐ 22. Post	ADVISORY ing of Consumer Advisories	s
tems) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.006) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	To Foodband Risk I Official Or today, the 590.000/fe by a Board order of the cited In this the food esestablishm have a ngl and submit within 10 d DATE OF R	of Violated Provisions Rorne Illnesses Intervent Factors (Red Items 1-22 rder for Correction: Basitems checked indicate videral Food Code. This red of Health member of its e Board of Health. Failurs report may result in sustablishment permit and clent operations. If aggrievent to a hearing. Your requitted to the Board of Healt lays of receipt of this order E-INSPECTION:	ions ed on an inspection iolations of 105 CMR eport, when signed below agent constitutes an re to correct violations pension or revocation of cessation of food red by this order, you est must be in writing that the above address
Inspector's Signatureth Multil Swells Print	DUY 1119	DOSTA M. WELL	
PIC's Signature. Print:	haorri	1 1/ 14	Page of Pages

Date: BEACHMONT School

Establishment Name:

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10/23/17 Page:

Date Verified DESCRIPTION OF VIOLATION / PLAN OF CORRECTION both light glober PLEASE PRINT CLEARLY 15 BURTAND ST wher 12 ckan fan musty Quy 2017 Reference 2017 Garase trap: For Extras. Hools Post. 1/33 Discussion With Person In Charge: Code C - Critical Item
Reference R - Red Item muller Address:



PIC's Signature:

City of Revere

(781) 286-8176 FAX (781) 286-8369

BOARD OF HEALTH 249R Broadway

Page / of/ Pages

FOOD ESTABLISHMENT INSPECTION REPORT		Revere, MA 02	151 (6.00)
Name Beachmon transchaot	Date 21/18	Type of Operation(s)	Type of Inspection
Address 15 Everand St	Risk	☐. Retail	Routine Re-inspection
Telephone 181.284 8222.	Level	Residential Kitchen Moblie	Previous Inspection Date:
Owner RPS	HACCP Y/N	Temporary	☐ Pre-operation
Person in Charge (PIC) Aramark	Time	Caterer Bed & Breakfast	☐ Suspect Illness ☐ General Complaint
Inspector	In: 7.30	Permit No.	☐ HACCP。 ☐ Other
Each violation checked requires an explanation on the	narrative pag	The state of the s	
violated.		•	"Non-compliance with:
Violations Related to Foodborne Illness Interventions and Violations marked may pose an imminent health hazard and re	I Risk Factors	(Red Items) Anti-Ch	The taken and
action as determined by the Board of Health.	equire immedia	te corrective 556,665	230:003 (r) []
FOOD PROTECTION MANAGEMENT	[7] 12 Prove	ention of Contamination from	W. Manda
1. PIC Assigned / Knowledgeable / Duties			n manus '
EMPLOYEE HEALTH		wash Facilities	
2. Reporting of Diseases by Food Employee and PIC			i.
3. Personnel with infections Restricted/Excluded	14. Appro	Oved Food or Color Additive	is ''
FOOD FROM APPROVED SOURCE		Chemicals RATURE CONTROLS (Potenti	ally Hazardous (Foods)
4. Food and Water from Approved Source		ing Temperatures	, in Liasaidölis Loods)
5. Receiving/Condition	☐ 17. Rehe	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	
6. Tags/Records/Accuracy of Ingredient Statements	☐ 17. None.	-	
7. Conformance with Approved Procedures/HACCP Plans		nd Cold Holding	I. V
PROTECTION FROM CONTAMINATION		1	
8. Separation/ Segregation/ Protection		As a Public Health Control NTS FOR HIGHLY SUSCEPTIB	I E PODI II ATIONE (HEB)
9. Food Contact Surfaces Cleaning and Sanitizing		and Food Preparation for h	
10. Proper Adequate Handwashing	CONSUMER	ADVISORY	
11. Good Hygienic Practices		ng of Consumer Advisories	
Violations Related to Good Retail Practices (Blue	Number o	of Violated Provisions Re	plated /
tems) Critical (C) violations marked must be corrected		orne Illnesses Interventi	-71
immediately or within 10 days as determined by the Board of Health, Non-critical (N) violations must be corrected		Factors (Red Items 1-22)	
mmediately or within 90 days as determined by the Board		der for Correction: Base items checked indicate vi	
of Health.		deral Food Code. This rep	
23. Management and Personnel (FC-2)(590.003)	by a Board	of Health member or its	agent constitutes an
24. Food and Food Protection (FC-3)(590,004)		e Board of Health. Failure	
25. Equipment and Utensils (FC-4)(590.005)		s report may result in susp stablishment permit and co	
26. Water, Plumbing and Waste (FC-5)(590,006)	establishm	ent operations. If aggneve	ed by this order, you
27. Physical Facility (FC-6)(590.007)	have a righ	nt to a hearing. Your reque	est must be in writing
28. Polsonous or Toxic Materials (FC-7)(590,008) 29. Special Requirements (590,009)		ted to the Board of Health ays of receipt of this orde	
29. Special Requirements (590,009)		E-INSPECTION:	
Si 590InspectFormS-14.doc			
Inspector's Signature: ") Print:	Kilo Island	I as a l	

Print:

Establishment Name: Beachalant School

Date: 5/21/18

/21/12 Page:

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/ lith Perso	NO. Keierence	C - Critical Item R - Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION PLASE PRINT CLEARLY	Date
The Person in Charge:				
The person in Charge:			1 your - SDray	
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	Discussion With Pen	rson in Charge:		ļ
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(781) 286-8176 FAX (781) 286-8369

BOARD OF HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT		Revere, MA 02	2151
Name Beachmont / Seacout	P/26/18	Type of Operation(s) Food Service	Type of Inspection Routine
Address 15 Everand 56	Risk	Retail Residential Kitchen	Re-inspection Previous Inspection
Telephone 781-286-8822	Level	☐ Mobile	Date:
Owner RPS	HACCP Y/N	Temporary Caterer	Pre-operation Suspect Illness
Person in Charge (PIC) Aramank	Time in: 7:35	Bed & Breakfast	General Complaint
Inspector M. Wells	Out: 10:00	Permit No.	Other
Each violation checked requires an explanation on the violated. Violations Related to Foodborne Illness Interventions and Violations marked may pose an imminent health hazard and reaction as determined by the Board of Health. FOOD PROTECTION MANAGEMENT 1. PIC Assigned / Knowledgeable / Duties	d Risk Factors equire immedia	(Red Items) Anti-Ch	Non-compliance with: oking Tobacco (E) 590.009 (F)
EMPLOYEE HEALTH	🔲 13. Hand	wash Facilities	
Reporting of Diseases by Food Employee and PIC	PROTECTION	I FROM CHEMICALS	
3. Personnel with Infections Restricted/Excluded	14. Appro	oved Food or Color Additive	es
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source	☐ 15. Toxic TIME/TEMPE	Chemicals RATURE CONTROLS (Potenti	ially Hazardous Foods)
5. Receiving/Condition	🔲 16. Cooki	ing Temperatures	
6. Tags/Records/Accuracy of Ingredient Statements	☐ 17. Rehea	ating	
7. Conformance with Approved Procedures/HACCP Plans	🔲 18. Cooli	ng	
PROTECTION FROM CONTAMINATION	19. Hot at	nd Cold Holding	V
8. Separation/ Segregation/ Protection	☐ 20. Time	As a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing	REQUIREMEN	NTS FOR HIGHLY SUSCEPTIB	LE POPULATIONS (HSP)
☐ 10. Proper Adequate Handwashing	🗌 21. Food	l and Food Preparation for I	HSP ,
☐ 11. Good Hygienic Practices	CONSUMER A	ADVISORY ng of Consumer Advisories	
/iolations Related to Good Retail Practices (Blue tems) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. C N 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Polsonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	To Foodbo and Risk F Official Or today, the i 590.000/fed by a Board order of the cited in this the food es establishme have a righ and submitt within 10 da	of Violated Provisions Reprine Illnesses Interventing actors (Red Items 1-22) ader for Correction: Based items checked Indicate violated Food Code. This reprine of Health member or its as a Board of Health. Failure is report may result in suspetablishment permit and count operations. If aggriculated to the Board of Health ays of receipt of this order E-INSPECTION:	ed on an inspection olations of 105 CMR oort, when signed below agent constitutes an e to correct violations cension or revocation of essation of food ed by this order, you est must be in writing at the above address
Inspector's Signature:	Michael	1.1011 5	

Inspector's Signature: Author Swills	Print: Michael Wells	
PIC's Signature:	Print: TLEBECCA NAV	Page / of Pages
1100		

Establishment Name: Beachmont / Sea Coast

Date: 7/26/18 Page:

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Date Verified DESCRIPTION OF VIOLATION / PLAN OF CORRECTION Ceiling Like missing PLEASE PRINT CLEARLY build up Ceiling vents - dust Dey stonge -Rachne Address: /S Eucard St
Item Code C-Critical Item
No. Reference R-Red Item Discussion With Person In Charge: medianh



(781) 286-8176 FAX (781) 286-8369

AX (101) 200-0000

BOARD OF HEALTH

-OOD ESTABLISHMENT INSPECTION REPORT					
Name Beachmont / Sea Coast	Date	30/11	Type of Operation Food Service	on(s)	Type of Inspection Routine
Address 15 Gyerard St	Risk		Retail Residential K	itchen	Re-inspection Previous Inspection
Telephone 781-286-8232	Level		Mobile	Itorien	Date:
Owner RPS	HAC	P Y/N	☐ Temporary ☐ Caterer		☐ Pre-operation ☐ Suspect Illness
Person in Charge (PIC) Chay! Cale Aranak	Time	10:30	Bed & Break	fast	General Complaint HACCP
Inspector M. Wells		11:15	Permit No.		Other
Each violation checked requires an explanation o	n the narra	tive pag	e(s) and a cita	tion of	
violated. Violations Related to Foodborne Illness Intervention Violations marked may pose an imminent health hazard action as determined by the Board of Health.	ns and Risk and require	Factors (immediat	Red Items) e corrective	Anti-Cho 590.009	
FOOD PROTECTION MANAGEMENT		12. Preve	ntion of Contamin	ation fron	n Hands
1. PIC Assigned / Knowledgeable / Duties		13. Handy	vash Facilitie s		
EMPLOYEE HEALTH	PR	OTECTION	FROM CHEMICALS	3	
2. Reporting of Diseases by Food Employee and PIC		14. Appro	ved Food or Colo	r Additive	S
3. Personnel with Infections Restricted/Excluded		15. Toxic	Chemicals		
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source	ЛІТ	/IE/TEMPE	RATURE CONTROL	S (Potentia	ally Hazardous Foods)
5. Receiving/Condition		16. Cooki	ng Temperatures		
6. Tags/Records/Accuracy of Ingredient Statements		17. Rehea	iting		
7. Conformance with Approved Procedures/HACCP Plan	ns 🗆	18. Coolii	ng		
PROTECTION FROM CONTAMINATION		19. Hot a	nd Cold Holding		1
8. Separation/ Segregation/ Protection		20. Time	As a Public Health	Control	
9. Food Contact Surfaces Cleaning and Sanitizing					E POPULATIONS (HSP)
☐ 10. Proper Adequate Handwashing		21. Food	and Food Prepara	ation for F	SP .
11. Good Hygienic Practices			ADVISORY	dvinorion	
		zz. Posti	ng of Consumer A	avisories	
Violations Related to Good Retail Practices (Blue tems) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Boar of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Boar of Health. C N	rd aa O to 55 by or ci th es ha	o Foodbo nd Risk I fficial Or day, the 90.000/fe y a Board der of the ted in this e food es stablishm ave a righ nd submit	tems checked in deral Food Code of Health members Board of Health per resultablishment per ent operations. It to a hearing. Ye	terventi ms 1-22) on: Base dicate vio . This reper or its a . Fallure it In susp nit and co aggrieve our reque of Health	ed on an Inspection colations of 105 CMR cort, when signed below agent constitutes an e to correct violations considered by this order, you get must be in writing at the above address
Inspector's Cipnature Swub	Print: M	ichael	Wells		1 1 -
PIC's Signature:	Print:	68E	CA KAY		Page / of Pages

Date Verified / Jo to walk in Page: DESCRIPTION OF VIOLATION / PLAN OF CORRECTION Rust / Chipped paint C had wash sink next Date: 5/30/19 PLEASE PRINT CLEARLY Establishment Name: Bachmut / Kalow t Ruthi S: 15 Every St.
Code C-Critical Item
Reference R-Red Item Address: /S
tem Code
No. Reference

	-	
Discussion With Person In Charge:		Τ
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Maridae Lines		



(781) 286-8176 FAX (781) 286-8369

BOARD OF HEALTH

249R Broadway Revere, MA 02151

FOOD ESTABLISHMENT INSPECTION REPORT Reve

Name GAYFIELD School	Date	Type of Operation(s) Food Service Retail	Type of Inspection Routine Re-inspection
Address 176 GAVFILLO AU	Level	Residential Kitchen	Previous Inspection
Telephone	HACCP Y/N	│	Date: ☐ Pre-operation
OWNER CITY OF REVERVE		Caterer Bed & Breakfast	Suspect Iliness General Complaint
Person in Charge (PIC)	Time 10: 930	Ded & Disaviast	HACCP
Inspector To My DIACOSTA	Out:	Permit No.	Other
Each violation checkéd requires an explanation on the violated. Violations Related to Foodborne Illness Interventions and Violations marked may pose an imminent health hazard and raction as determined by the Board of Health.	d Risk Factors	(Red Items) Anti-Ch	Non-compliance with: oking Tobacco
FOOD PROTECTION MANAGEMENT 1. PIC Assigned / Knowledgeable / Duties		ention of Contamination from	m Hands
EMPLOYEE HEALTH		wash Facilities FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC			20
3. Personnel with Infections Restricted/Excluded	7 .	oved Food or Color Additive Chemicals	3 5
FOOD FROM APPROVED SOURCE		RATURE CONTROLS (Potenti	ally Hazardous Foods)
4. Food and Water from Approved Source		ing Temperatures	any managara a da a y
5. Receiving/Condition	☐ 17. Rehea		
6. Tags/Records/Accuracy of Ingredient Statements	☐ 18. Cooli	_	
7. Conformance with Approved Procedures/HACCP Plans PROTECTION FROM CONTAMINATION	☐ 19. Hot a	ind Cold Holding	•
8. Separation/ Segregation/ Protection	☐ 20. Time	As a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing		NTS FOR HIGHLY SUSCEPTIB I and Food Preparation for h	
☐ 10. Proper Adequate Handwashing	CONSUMER		•
11. Good Hygienic Practices		ing of Consumer Advisories	
riolations Related to Good Retail Practices (Blue tems) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	To Foodbe and Risk I Official Or today, the 590.000/fe by a Board order of the cited in this the food es establishm have a righ and submit within 10 d DATE OF R	of Violated Provisions Recorne Illnesses Interventing Factors (Red Items 1-22) of the Correction: Based Items checked Indicate violated Food Code. This report of Health. Failures report may result in suspectablishment permit and content operations. If aggriculated to the Board of Health Items of the Item	ed on an inspection olations of 105 CMR port, when signed below agent constitutes an e to correct violations pension or revocation of essation of food ed by this order, you est must be in writing in at the above address
Inspector's Significant Machael Sant Print	DOY PAG	205 TA M. WELLS	1 1
PIC's Signature: Print:	Maure	un Croper	Page of Pages

Establishment Name: G-AVEIRLO SCHOOL Date: 176 CART-1120 AU Date:

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Discussion With Person In Charge:	on In Charge:		
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(781) 286-8176 FAX (781) 286-8369

BOARD OF HEALTH AND A SERVICE 249R Broadway

Address Continue Related Regarder Related Regarder Related Rel	FOOD ESTABLISHMENT INSPECTION REPORT		Revere, MA 02	2151
Retail Residential Kitchen Residential	Carfield School	Date 5/21/18		
Time Person in Charge (PIC) Person in Ch	Address 176 Garfield Ave	Risk	Retail	Re-Inspection
MACCP VN Time Temporary Person Person in Charge (PIC) Time Person in Charge (PIC) Time Person in Charge (PIC) Person in Charge		Level		
Impector Martiful Permit No. Permit		HACCP Y/N		☐ Pre-operation
Inspector Color	Person in Charge (PIC)	Time		General Complaint
Each violation checked requires an explanation on the narrative page(s) and a citation of specific provisivalated. Violations Related to Foodborne illness Interventions and Risk Factors [Red Items). Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health. FOOD PROTECTION MANAGEMENT. D. PIC Assigned / Knowledgeable / Duties 12. Prevention of Contamination from Hands 590,009 (E) 590,009 (E)	Inspector	In: 10333	Permit No.	
1. PIC Assigned / Knowledgeable / Duties 13. Handwash Facilities PROTECTION FROM CHEMICALS 14. Approved Food or, Color Additives 15. Toxic Chemicals 14. Approved Food or, Color Additives 15. Toxic Chemicals 14. Approved Food or, Color Additives 15. Toxic Chemicals 15. Toxic Chemicals 16. Cooking Temperatures 16. Cooking Temperatures 17. Reheating 18. Cooling 19. Hot and Cold Holding 19. Hot and Food Properation for HSP 19. Proper Adequate Handwashing 10. Proper Adequate	Each violation checked requires an explanation on to violated. Violations Related to Foodborne Illness Interventions Violations marked may pose an imminent health hazard an	he narrative pag	(Red Items) Anti-Ch	Non-compliance with
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Time/Temperatures Time	3. Personnel with Infections Restricted/Excluded		Chamicals	
5. Receiving/Condition 16. Cooking Temperatures 17. Reheating 17. Reheating 18. Cooling 19. Hot and Cold Holding 19. Hot and Cold Holding 19. Hot and Cold Holding 20. Time As a Public Health Control 19. Food Contact Surfaces Cleaning and Sanitizing 20. Time As a Public Health Control 19. Food and Food Protection 21. Food and Food Preparation for HSP 22. Posting of Consumer Advisores 22. Posting of Consumer Advisores 23. Management and Personnel (Fc. 2)(500.003) 24. Food and Food Protection 24. Food and Food Protection 25. Equipment and Utensils (Fc. 4)(500.005) 26. Water, Plumbing and Wasle (Fc. 5)(500.005) 27. Physical Facility 28. Poisonous or Toxic Materials (Fc. 7)(500.005) 29. Special Requirements 30. Other 30. O			***************************************	ially Hazardous Foods)
□ 6. Tags/Records/Accuracy of Ingredient Statements □ 7. Conformance with Approved Procedures/HACCP Plans PROTECTION FROM CONTAMINATION □ 8. Separation/ Segregation/ Protection □ 9. Food Contact Surfaces Cleaning and Sanitizing □ 10. Proper Adequate Handwashing □ 11. Good Hygienic Practices Violations Related to Good Retail Practices (Blue tems) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. Color Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. Color Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. Color Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. Color Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. Color Non-critical (N) violations must be corrected to today, the items checked indicate violations of 105 CN S90.000/federal Food Code. This report, when signed violations of 105 CN S90.000/federal Food Code. This report, when signed to the Board of Health. Failure to correct violations of the Board of Health. Failure to correct violations of the Board of Health. Print: Non-critical (N) violations of 105 CN S90.000/federal Food Code. This report, when signed to the Board of Health. Print: Non-critical (N) violations of 105 CN S90.000/federal Food Code. This report with the food establishment operations. If aggine ved by this order, yellow the food establishment operations. If aggine ved by this order, yellow the food establishment operations. If aggine ved by this order, yellow the food establishment operations. If aggine v			No. of the second secon	
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□ 8. Separation/ Segregation/ Protection □ 9. Food Contact Surfaces Cleaning and Sanitizing □ 10. Proper Adequate Handwashing □ 11. Good Hygienic Practices □ 12. Food and Food Preparation for HSP □ 13. Good Hygienic Practices □ 24. Food and Food Prescription in 90 days as determined by the Board of Health. □ 25. Equipment and Personnel (FC-2)(550.005) □ 26. Water, Plumbing and Wasle (FC-5)(550.006) □ 29. Special Requirements □ 20. Time As a Public Health Control REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (H □ 21. Food and Food Preparation for HSP □ 22. Posting of Consumer Advisors □ 23. Management and by the Board of Health. Non-critical (N) violations must be corrected for the Board of Health in members of the Board of Health in members of the Board of Health in members of its agent constitutes a order of the Board of Health. Failure to correct violatic cited in this report may result in suspension or revocate the food establishment permit and cessation of food establishment permit and cessat		🔲 18. Cooli	ng	
□ 9. Food Contact Surfaces Cleaning and Sanitizing □ 10. Proper Adequate Handwashing □ 11. Good Hygienic Practices □ 12. Food and Food Preparation for HSP □ 13. Good Hygienic Practices □ 14. Good Hygienic Practices □ 15. Good Hygienic Practices □ 16. Good Hygienic Practices □ 17. Foodborne Highly Susceptible Populations (HSP) □ 18. Good Hygienic Practices □ 19. Food and Food Preparation for HSP □ 19. Food and Food Preparation for HSP □ 19. Food and Food Preparation for HSP □ 19. Food and Food Provisions Related □ 19. Food and Food Provisions Related □ 19. Foodborne Highly Susceptible Populations (HSP) □ 19. Food and Food Provisions Related □ 19. Foodborne Highly Susceptible Populations (HSP) □ 19. Food and Food Provisions Related □ 19. Foodborne Highly Susceptible Populations (HSP) □ 19. Food and Food Provisions Related □ 19. Foodborne Highly Susceptible Populations (HSP) □ 19. Food and Food Provisions Related □ 19. Foodborne Highly Susceptible Populations (HSP) □ 19. Food and Food Provisions Related □ 19. Foodborne Highly Susceptible Populations (HSP) □ 19. Food and Food Provisions Related □ 19. Foodborne Highly Susceptible Populations (HSP) □ 19. Food and Food Provisions Related □ 19. Foodborne Highly Susceptible Populations (HSP) □ 19. Food and Food Provisions Related □ 19. Foodborne Highly Susceptible Population for HSP □ 19. Food and Food Provisions Related □ 19. Foodborne Highly Susceptible Population for HSP □ 19. Food and Food Provisions Related □ 19. Foodborne Highly Susceptible Population for HSP □ 19. Food and Food Provisions Related □ 19. Foodborne Highly Susceptible Population for HSP □ 19. Foodborne Highly Susceptible Population for HSP □ 19. Foodborne Highly Susceptible Population for Holding Foodborne Highly Susceptible Foodborne Highly Su	PROTECTION FROM CONTAMINATION	🔲 19. Hot a	nd Cold Holding	100
□ 10. Proper Adequate Handwashing □ 11. Good Hyglenic Practices □ 11. Good Hyglenic Practices □ 12. Food and Food Preparation for HSP □ 13. Good Hyglenic Practices □ 14. Good Hyglenic Practices □ 15. Good Hyglenic Practices □ 16. Good Hyglenic Practices □ 17. Food and Food Provisions Related □ 18. Number of Violated Provisions Related □ 18. To Foodborne Illnesses Interventions □ 18. Number of Violated Provisions Related □ 18. To Foodborne Illnesses Interventions □ 18. Sed on an inspection □ 18. Sed on	8. Separation/Segregation/Protection	🔲 20. Time	As a Public Health Control	
11. Good Hyglenic Practices CONSUMER ADVISORY 22. Posting of Consumer Advisories 22. Posting of Consumer Advisories 22. Posting of Consumer Advisories 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Wasle (FC-5)(590.005) 27. Physical Facility (FC-6)(580.007) 28. Poisonous or Toxic Materials (FG-7)(580.005) 29. Special Requirements (590.005) 30. Other 11. Good Hyglenic Practices (Blue tems) Critical (C) violations must be corrected modiately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mediately or within 90 days as determined by the Board of Health. Non-critical (N) violations must be corrected mediately or within 90 days as determined by the Board of Health. Failure to correct violations of 105 CM 590.000/federal Food Code. This report, when signed by a Board of Health in member or its agent constitutes a order of the Board of Health. Failure to correct violations or 105 CM 590.000/federal Food Code. This report, when signed by a Board of Health. Failure to correct violations or 105 CM 590.000/federal Food Code. This report, when signed by a Board of Health. Failure to correct violations or 105 CM 590.000/federal Food Code. This report, when signed by a Board of Health. Failure to correct violations or 105 CM 590.000/federal Food Code. This report, when signed by a Board of Health. Failure to correct violations or 105 CM 590.000/federal Food Code. This report, when signed by a Board of Health. Failure to correct violations or 105 CM 590.000/federal Food Code. This report, when signed by a Board of Health. Failure to correct violations or 105 CM 590.000/federal Food Code. This report, when signed by a Board of Health. Failure to correct violations or 105 CM 590.000/federal Food Code. This report, when signed to 105 CM 590.000/federal Food Code. This report, when signed to 105 CM 590.000/federal Food Code. This report with the supplies				
To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22). To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22). Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CN 590.000/federal Food Code. This report, when signed by a Board of Health member or its agent constitutes a order of the Board of Health. Failure to correct violatic cited in this report may result in suspension or revocate the food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above add within 10 days of receipt of this order. Inspector's Signature: To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22). Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CN 590.000/federal Food Code. This report, when signed by a Board of Health member or its agent constitutes a order of the Board of Health. Failure to correct violatic cited in this report may result in suspension or revocate the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above add within 10 days of receipt of this order. DATE OF RE-INSPECTION: To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22). Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CN 590.000/federal Food Code. This report, when signed by a Board of Health member or its agent constitutes a order of the Board of Health member or its agent constitutes a order of the Board of Health member or its agent constitutes and submitted to the Board of Health member or its agent constitutes and submitted to the Board of Health member or its agent constitutes and submitted to the Board of Health member or its agent constitutes and subm	11 Good Hygienia Practices			3)
Inspector's Signature: August Swells Print: Michael Will Page of Ps	tems) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Wasie (FC-5)(590.007) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009)	To Foodbe and Risk I Official Or today, the 590.000/fe by a Board order of the cited in this the food es establishm have a right and submit within 10 d	orne ilinesses intervent Factors (Red Items 1-22 der for Correction: Base items checked indicate vi deral Food Code. This re of Health member or its e Board of Health. Failure is report may result in susp stablishment permit and c ent operations. If aggrevent to a hearing. Your reque ted to the Board of Health ays of receipt of this orde	ions ed on an inspection olations of 105 CMR port, when signed below agent constitutes an e to correct violations pension or revocation of essation of food ed by this order, you est must be in writing h at the above address
PIC's Signature: Print: The Market Mark Page of Ps	Inspector's Signature:	nt: / / !		
		1011618.61		Page of Pages

Establishment Name: (Fac held School

Date: 5/21/18

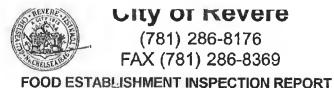
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Date Verified 10310cc Daint 12000 Toni Drder Sc Capr DESCRIPTION OF VIOLATION / PLAN OF CORRECTION *84100183 dib 12 tween Coursy 50 noticed Staroge buildus -(Datto twen (£1032 PLEASE PRINT CLEARLY かとなっつ build no 7 5 Out to + 1 2004 MICIA Checan Grelig Fran plant ala 1361-8 detail 6.10 14 1.7 clo +44.7 000 Bornest 74 17 Knithne 725 1. CERARILLEM
C-Critical Item
R-Red Item Discussion With Person In Charge: 0 Code Reference Address: /76 Rem No.

Ly wells

Michael



(781) 286-8176 FAX (781) 286-8369

BOARD OF HEALTH

Name Garfield Elem / Middle	Date 9/26/18	Type of Operation(s) Food Service	Type of inspection Routine
Address 176 Garfield Ave	Risk	Retail	Re-inspection
Telephone 781-286-8222	Level	Residentlal Kitchen Mobile	Previous Inspection Date:
Owner RPS	HACCP Y/N	Temporary Caterer	☐ Pre-operation ☐ Suspect lilness
Person in Charge (PIC) Aranax	Time	Bed & Breakfast	General Complaint
Inspector M. Well 3	In: 10:05	Permit No.	☐ HACCP ☐ Other
Each violation checked requires an explanation o		ge(s) and a citation of	
violated.			Non-compliance with:
Violations Related to Foodborne Illness Interventio Violations marked may pose an imminent health hazard action as determined by the Board of Health.			
FOOD PROTECTION MANAGEMENT	☐ 12. Preve	ention of Contamination from	n Hands
1. PIC Assigned / Knowledgeable / Duties	🔲 13. Hand	lwash FacIlities	
EMPLOYEE HEALTH	PROTECTION	N FROM CHEMICALS	
 2. Reporting of Diseases by Food Employee and PIC 3. Personnel with Infections Restricted/Excluded 	☐ 14. Appr	oved Food or Color Additive	es
FOOD FROM APPROVED SOURCE	🔲 15. Toxid	Chemicals	
4. Food and Water from Approved Source	TIME/TEMPE	ERATURE CONTROLS (Potenti	ally Hazardous Foods)
☐ 5. Receiving/Condition	☐ 16. Cook	ing Temperatures	
☐ 6. Tags/Records/Accuracy of Ingredient Statements	☐ 17. Rehe	_	
7. Conformance with Approved Procedures/HACCP Plan	ıs 🗍 18. Cooli	ing	
PROTECTION FROM CONTAMINATION		and Cold Holding	
8. Separation/ Segregation/ Protection		As a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing			
☐ 10. Proper Adequate Handwashing			107
11. Good Hygienic Practices			•
☐ 10. Proper Adequate Handwashing ☐ 11. Good Hygienic Practices ☐ 12. Posting of Consumer Advisories ☐ 13. Good Hygienic Practices ☐ 14. Good Hygienic Practices ☐ 15. Good Hygienic Practices ☐ 16. Good Hygienic Practices ☐ 17. Good Hygienic Practices ☐ 18. Good Hygienic Practices ☐ 18. Good Hygienic Practices ☐ 19. Posting of Consumer Advisories ☐ 19. Posting of Consumer Advisories ☐ 10. Proper Adequate Handwashing ☐ 11. Good Hygienic Practices ☐ 12. Posting of Consumer Advisories ☐ 15. Good And Food Preparation for HSP ☐ 12. Posting of Consumer Advisories ☐ 18. Good Hygienic Practices	elated		
	To Foodb	orne Illnes <mark>s</mark> es Interventi	ons (7)
of Health. Non-critical (N) violations must be corrected	and mon	The state of the s	
immediately or within 90 days as determined by the Boar			
	590.000/fe	deral Food Code. This rep	ort, when signed below
23. Management and Personnel (FC-2)(590.003)		i of Health member of its a e Board of Health. Failure	
24. Food and Food Protection (Fc-3)(590,004) 25. Equipment and Utensils (Fc-4)(590,005)	cited in this	s report may result in susp	ension or revocation of
26. Water, Plumbing and Waste (FC-5)(590.006)		stablishment permit and co ent operations. If aggrieve	
27. Physical Facility (FC-6)(590.007)	have a righ	nt to a hearing. Your reque	est must be in writing
28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (550.009)		ited to the Board of Health ays of receipt of this order	
30. Other		E-INSPECTION:	•
S: 894InspectForm8-14.doc			
Inspector's Signature Mullaul lwells	Print: Marke al	711 4 41	
	Print: Michael	CA CL	Page of Pages

Reference R - Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION RELATION And Plane. Deep C. Kaning of floors / Walls / floor drains	Date Verfiled
	3rd Floor - Spay point grax trap cour (nut) floor drains / floors / wells - deep chan	
Discussion With Person in Charge:		
muleul Sivels	1000	



(781) 286-8176 FAX (781) 286-8369

FOOD ESTABLISHMENT INSPECTION REPORT

BOARD OF HEALTH

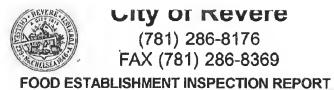
TOOB ESTABLISHMENT MOTESTICATION	_					
Name Garfield Elem / Middle	Date \$ 30 19	Type of Operation(s) C Food Service	Type of Inspection Routine			
Address 176 GarAc71 Acc	Risk	Retail	Re-inspection			
Telephone 781-286-6222-	Level	Residential Kitchen Mobile	Previous Inspection Date:			
Owner RPS	HACCP Y/N	Temporary Caterer	☐ Pre-operation ☐ Suspect Illness			
Person in Charge (PIC)	Time	Bed & Breakfast	General Complaint			
Inspector Williams	In: 9:45 Out: 10:25	Permit No.	│			
Each violation checked requires an explanation on the						
violated. <u>Violations Related to Foodborne Illness Interventions and Violations marked may pose an imminent health hazard and action as determined by the Board of Health.</u> FOOD PROTECTION MANAGEMENT	require immedia		(E) 590.009 (F)			
1. PIC Assigned / Knowledgeable / Duties		wash Facilities	III I I a I I u S			
EMPLOYEE HEALTH		FROM CHEMICALS				
☐ 2. Reporting of Diseases by Food Employee and PIC		oved Food or Color Additiv	AS			
☐ 3. Personnel with Infections Restricted/Excluded		Chemicals				
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source	_	ERATURE CONTROLS (Potent	ially Hazardous Foods)			
☐ 5. Receiving/Condition	🔲 16. Cook	ing Temperatures				
☐ 6. Tags/Records/Accuracy of Ingredient Statements	🔲 17. Rehe	ating				
7. Conformance with Approved Procedures/HACCP Plans	🔲 18. Cooli	ng	•			
PROTECTION FROM CONTAMINATION	☐ 19. Hot a	ind Cold Hölding				
8. Separation/ Segregation/ Protection	☐ 20. Time	As a Public Health Control				
9. Food Contact Surfaces Cleaning and Sanitizing		NTS FOR HIGHLY SUSCEPTIE I and Food Preparation for				
10. Proper Adequate Handwashing	CONSUMER	ADVISORY				
11. Good Hygienic Practices	☐ 22. Post	ing of Consumer Advisories				
Aiolations Related to Good Retail Practices (Blue tems) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Polsonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	To Foodbe and Risk I Official Or today, the 590.000/fe by a Board order of the cited in this the food es establishm have a righ and submit within 10 d	of Violated Provisions Rorne Illnesses Intervent Factors (Red Items 1-22 rder for Correction: Basitems checked indicate videral Food Code. This relevant for the Board of Health. Failurs report may result in sustablishment permit and clent operations. If aggrievant to a hearing. Your requited to the Board of Healt lays of receipt of this order ELINSPECTION:	ions): ed on an inspection iolations of 105 CMR port, when signed below agent constitutes an e to correct violations pension or revocation of essation of food ed by this order, you est must be in writing h at the above address			
Inspector's Signature: Prin	1: Michael	WILL				
PIC's Signature: Prin			Page of Pages			

Establishment Name: Garthe 14 Elem / Middle

Date: 5/30/19

Page:

frem Code No. Reference	item Code C - Critical Item No. Reference R - Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION	Date Verified
		Rowthni	
		2 nd front - table top - mold build up - Replace	
		(not used for for	
		Just burld lights + ceiling	
		5	
		3rd floor - Vent over snik - dust build up	
		lock of into / Andisis on pest central report	
		(6+8 781-599-4317)	
Discussion With 6	Discussion With Person In Charge:		
		Ah	
Muchael	AMMA		



(781) 286-8176 FAX (781) 286-8369

BOARD OF HEALTH

Name Hill School	Date 10/26/17	Type of Operation(s) Type of Inspection Routine								
Address SI Park Ave	Risk	☐ Retail	Re-inspection							
Telephone 181-286-8218	Level	Residential Kitchen Mobile	Previous Inspection Date:							
Owner RPS	HACCP Y/N	Temporary Caterer	☐ Pre-operation ☐ Suspect Illness							
Person in Charge (PIC)	Time	Bed & Breakfast	General Complaint							
Inspector M. Wells	In: 9:15	Permit No.	HACCP Other							
Each violation checked requires an explanation on the violated. Violations Related to Foodborne Illness Interventions at Violations marked may pose an imminent health hazard and action as determined by the Board of Health.	he narrative pag	(Red Items) Anti-Ch	Non-compliance with: oking Tobacco							
FOOD PROTECTION MANAGEMENT	☐ 12. Preve	ntion of Contamination fro	m Hands							
☐ 1. PIC Assigned / Knowledgeable / Duties		wash Facilitles								
EMPLOYEE HEALTH	PROTECTION FROM CHEMICALS									
2. Reporting of Diseases by Food Employee and PIC	14. Approved Food or Color Additives									
3. Personnel with Infections Restricted/Excluded		Chemicals								
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source	TIME/TEMPE	RATURE CONTROLS (Potent	lally Hazardous Foods)							
5. Receiving/Condition	🔲 16. Cooki	ng Temperatures								
6. Tags/Records/Accuracy of Ingredient Statements	🔲 17. Rehea	ating								
7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Cooiir	ng								
PROTECTION FROM CONTAMINATION	☐ 19. Hot ar	nd Cold Holding								
8. Separation/ Segregation/ Protection	☐ 20. Time	As a Public Heaith Control								
9. Food Contact Surfaces Cleaning and Sanitizing		ITS FOR HIGHLY SUSCEPTIB								
☐ 10. Proper Adequate Handwashing	☐ 21. Food	and Food Preparation for I	HSP .							
11. Good Hygienic Practices	CONSUMER									
	∐ 22. Posti	ng of Consumer Advisories								
riolations Related to Good Retail Practices (Blue ems) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utenslis (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.006) 29. Special Requirements (590.009) 30. Other	To Foodboand Risk Foo	f Violated Provisions Reprine Illnesses Interventifactors (Red Items 1-22) der for Correction: Base Items checked indicate videral Food Code. This report Health member or its a Board of Health. Failure report may result in suspitablishment permit and cent operations. If aggrieve to a hearing. Your requested to the Board of Health ays of receipt of this ordes.	ed on an Inspection olations of 105 CMR oort, when signed below agent constitutes an e to correct violations bension or revocation of essation of food ed by this order, you est must be in writing a at the above address							
Inspector's Signature: Wellal Swills Prin	it: Michael (Wells								
PIC's Signature: Prin			Page t of Pages							

Establishment Name: #11 SEA 60 1

Date: 10 /26 /17

of

Page:

Date Verified DESCRIPTION OF VIOLATION / PLAN OF CORRECTION WAIK in Jung may PLEASE PRINT CLEARLY .4 0 Shelve agstels Clean Cker PAEK A
C-Critical Item
R-Red Item Discussion With Person In Charge: Code ら muchael Address:



(781) 286-8176

BOARD OF HEALTH 249R Broadway Revere, MA.02151

FAX (781) 286-8369 FOOD ESTABLISHMENT INSPECTION REPORT

		April 1888 Control of the State
Name Hill Etranstigation	Date S/16/18 Type of Operation(s)	
Address SI Place W.	Risk Retail.	Re-inspection
Telephone 781-286-8222	Level Residential Kitchen Mobile	Previous Inspection Date:
Owner RPS 200 1 Williams E	HACCP Y/N Temporary Caterer	Pre-operation Suspect Illness
Person In Charge (PIC) Argnark	Time Bed & Breakfast	General Complaint
Inspector M WP/15	In: 10:25 Out: 10:50 Permit No.	☐ HACCP ☐ Other
Each violation checked requires an explanation on the	1000	
Violations Related to Foodborne Illness Interventions and Violations marked may pose an imminent health hazard and raction as determined by the Board of Health.	d Risk Factors (Red Items) equire immediate corrective Anti-Che 590.009	
FOOD PROTECTION MANAGEMENT 1. PIC Assigned / Knowledgeable / Duties EMPLOYEE HEALTH 2. Reporting of Diseases by Food Employee and PIC 3. Personnel with Infections Restricted/Excluded	☐ 12. Prevention of Contamination from ☐ 13. Handwash Facilities PROTECTION FROM CHEMICALS ☐ 14. Approved Food or Color Additive	:
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source	15. Toxic Chemicals TIME/TEMPERATURE CONTROLS (Potenti	ally Hazardous Foods)
5. Receiving/Condition 6. Tags/Records/Accuracy of Ingredient Statements 7. Conformance with Approved Procedures/HACCP Plans	☐ 16. Cooking Temperatures ☐ 17. Reheating ☐ 18. Cooling	the state of the s
PROTECTION FROM CONTAMINATION	19. Hot and Cold Holding	
8. Separation/Segregation/Protection	20. Time As a Public Health Control	
 9. Food Contact Surfaces Cleaning and Sanitizing 10. Proper Adequate Handwashing 11. Good Hygienic Practices 	REQUIREMENTS FOR HIGHLY SUSCEPTIBE 21. Food and Food Preparation for its CONSUMER ADVISORY 22. Posting of Consumer Advisories	ISP .
Violations Related to Good Retail Practices (Blue tems) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590,003) 24. Food and Food Protection (FC-3)(590,004) 25. Equipment and Utensils (FC-4)(590,005) 26. Water, Plumbing and Waste (FC-5)(590,006) 27. Physical Facility (FC-6)(590,007) 28. Poisonous or Toxic Materials (FC-7)(590,008) 29. Special Requirements (590,009) 30. Other	Number of Violated Provisions Re To Foodborne Illnesses Interventi and Risk Factors (Red Items 1-22) Official Order for Correction: Base today, the items checked Indicate vio 590.000/federal Food Code, This rep by a Board of Health member or its a order of the Board of Health. Failure cited in this report may result in susp the food establishment permit and coestablishment operations. If aggneve have a right to a hearing. Your reque and submitted to the Board of Health within 10 days of receipt of this order DATE OF RE-INSPECTION:	ons d on an Inspection plations of 105 CMR bort, when signed below agent constitutes an to correct violations ension or revocation of essation of food ed by this order, you est must be in writing at the above address
Inspector's Signature: Mulice A School Print:	Andred Wells	
PIC's Signature: Print:	72.021/A KAU	Page / of / Pages

Establishment Name: Hill Elementary

Date: 5/16/18

Page:

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	C - Critical Item R - Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION PLEASE PRINT CLERILY	Date Verified
		Ruthi	
		No violations at true at inspection	
		Kithen Koki great	
			; ;
Discussion With Person In Charge:	rson in Charge:		
Mullen	churs &		



(781) 286-8176 FAX (781) 286-8369

BOARD OF HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT							
Name Hill Elementary School	Date 9/25/18	Type of Operation(s) Food Service	Type of Inspection Routine				
Address SI PACK AV	Risk	Retail	Re-inspection				
Telephone 781-286-8222	Level	Residential Kitchen Mobile	Previous Inspection Date:				
Owner RPS	HACCP Y/N	Temporary Caterer	☐ Pre-operation ☐ Suspect illness				
Person in Charge (PIC) Aramere	Time	Bed & Breakfast	General Complaint				
Inspector M. Well	Out: 10:10	Permit No.	Other				
Each violation checked requires an explanation on the		ge(s) and a citation of	specific provision(s				
violated. <u>Violations Related to Foodborne Illness Interventions a</u>	nd Diek Easters	(Red Items) Anti-Ch	Non-compliance with: oking Tobacco				
Violations marked may pose an imminent health hazard and action as determined by the Board of Health.		(itaa itailia)					
FOOD PROTECTION MANAGEMENT	☐ 12. Preve	ention of Contamination fro	m Hands				
1. PiC Assigned / Knowledgeable / Duties EMPLOYEE HEALTH	🔲 13. Hand	wash Facilities					
	PROTECTION	I FROM CHEMICALS					
 2. Reporting of Diseases by Food Employee and PIC 3. Personnel with Infections Restricted/Excluded 	14. Approved Food or Color Additives						
FOOD FROM APPROVED SOURCE	🔲 15. Toxic	Chemicals					
4. Food and Water from Approved Source	TIME/TEMPE	RATURE CONTROLS (Potent	lally Hazardous Foods)				
5. Receiving/Condition	☐ 16. Cook	ing Temperatures					
☐ 6. Tags/Records/Accuracy of Ingredient Statements	☐ 17. Rehe	ating					
7. Conformance with Approved Procedures/HACCP Plans	🔲 18. Cooli	ng					
PROTECTION FROM CONTAMINATION	🔲 19. Hot a	nd Cold Holding					
8. Separation/ Segregation/ Protection	☐ 20. Time	As a Public Health Control					
9. Food Contact Surfaces Cleaning and Sanitizing		NTS FOR HIGHLY SUSCEPTIB	• •				
☐ 10. Proper Adequate Handwashing	<u>∟</u> } 21. Food	I and Food Preparation for I	nor .				
☐ 11. Good Hyglenic Practices	CONSUMER ☐ 22. Posti	ADVISORY ing of Consumer Advisories	š				
/iolations Related to Good Retail Practices (Blue	Number o	of Violated Provisions R	elated T				
tems) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board	To Foodbe	orne Illnesses Interventi	ions ((()				
of Health. Non-critical (N) violations must be corrected		Factors (Red Items 1-22) Ider for Correction: Base					
mmediately or within 90 days as determined by the Board		items checked indicate vi					
of Health.	590.000/fe	deral Food Code. This re	port, when signed below				
23. Management and Personnel (FC-2)(590.003)	•	of Health member or its each beard of Health. Failure	•				
24. Food and Food Protection (FC-3)(590,004)		s report may result in susp					
25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006)	the food es	the food establishment permit and cessation of food					
		ent operations. If aggrievent to a hearing. Your reque					
27. Physical Facility (FC-6)(690.007) 28. Poisonous or Toxic Materials (FC-7)(590.008)		ited to the Board of Health					
29. Special Requirements (590,009)	within 10 d	ays of receipt of this orde					
30. Other	DATE OF R	E-INSPECTION:					
Inspector's Company	4						
Inspector's Signature Wylled Prin	MICHALI	wells	Page of Pages				
PIC's Signature: Prin	t: READ	CAVALA	rage of rages				

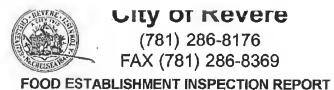
Establishment Name: Hill Shuntary School

Date: 9/25/18

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of J

		Discussion With Person in Charge:	ssion With P	Discus
Date Verified	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION Rease PRINT CLEARLY Dumpite w/ no covers	C – Critical Item R – Red Item	ode eference	No. R



(781) 286-8176 FAX (781) 286-8369

BOARD OF HEALTH

Name Hill Elem School	D	ste 6 29 19	Type of Operation(s) Food Service	Type of Inspection Routine				
Address SI PARK AUR	R	isk	Retail	Re-inspection				
Telephone	Le	evel	Residential Kitchen Mobile	Previous Inspection Date:				
Owner RPS	H ₄	ACCP Y/N	☐ Temporary ☐ Caterer	☐ Pre-operation ☐ Suspect Illness				
Person in Charge (PIC) Chayl Cole Arana	re TI	me	Bed & Breakfast	General Complaint HACCP				
Inspector M. Wells	m	nt: 10:20	Permit No.	Other				
Each violation checked requires an explanation of			je(s) and a citation of	specific provision(s)				
violated. <u>Violations Related to Foodborne Illness Interventio</u>	no and Di	ok Engtone	(Red Items) Anti-Cho	Non-compliance with:				
Violations marked may pose an imminent health hazard action as determined by the Board of Health.	d and requi	ire immedia	te corrective 590.009	<u> </u>				
FOOD PROTECTION MANAGEMENT		☐ 12. Preve	ntion of Contamination from	n Hands				
1. PIC Assigned / Knowledgeable / Duties		🔲 13. Hand	wash Facilities					
EMPLOYEE HEALTH		PROTECTION	FROM CHEMICALS					
2. Reporting of Diseases by Food Employee and PIC3. Personnel with Infections Restricted/Excluded		☐ 14. Appro	oved Food or Color Additive	os .				
FOOD FROM APPROVED SOURCE		☐ 15. Toxic	Chemicals					
4. Food and Water from Approved Source			RATURE CONTROLS (Potenti	ally Hazardous Foods)				
5. Receiving/Condition			ng Temperatures					
☐ 6. Tags/Records/Accuracy of Ingredient Statements		☐ 17. Rehea	_					
☐ 7. Conformance with Approved Procedures/HACCP Plan	ns	🔲 18. Coolii	ng .					
PROTECTION FROM CONTAMINATION			nd Cold Holding					
8. Separation/ Segregation/ Protection		☐ 20. Time .	As a Public Health Control					
9. Food Contact Surfaces Cleaning and Sanitizing			NTS FOR HIGHLY SUSCEPTIBI and Food Preparation for F					
☐ 10. Proper Adequate Handwashing								
☐ 11. Good Hygienic Practices		CONSUMER A	ADVISORY ng of Consumer Advisories	•				
iolations Related to Good Retail Practices (Blue		Number o	f Violated Provisions Re	elated /				
ems) Critical (C) violations marked must be corrected		To Foodbo	orne Illnesses Interventi	ons 💮				
nmediately or within 10 days as determined by the Boar f Health. Non-critical (N) violations must be corrected	ra	and Risk Factors (Red Items 1-22): Official Order for Correction: Based on an inspection today, the items checked Indicate violations of 105 CMR						
mmediately or within 90 days as determined by the Boar	rd							
f Health.		590.000/fed	deral Food Code. This rep	ort, when signed below				
23. Management and Personnel (FC-2)(590.003)		by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation the food establishment permit and cessation of food establishment operations. If aggreed by this order, you have a right to a hearing. Your request must be in writing						
24. Food and Food Protection (FC-3)(590,004)								
25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006)								
26. Water, Plumbing and Waste (FC-5)(590,006) 27. Physical Facility (FC-6)(590,007)								
28. Polsonous or Toxic Materials (FC-7)(590.008)			ted to the Board of Health					
29. Special Requirements (590.009)	1		ays of receipt of this order	•				
30. Other		DATE OF RI	E-INSPECTION:					
Y								
Inspector's Signature Lines	Print:	lichnel 1	wells	- 1 1				
PIC's Signature.	Print:) /	1.1	Page of Pages				

Establishment Name: Hill Ekm Schol

Date: 5/24/19

of Page: /

Date Verified															
DESCRIPTION OF VIOLATION / PLAN OF CORRECTION PLEASE PRINT CLEARLY	Bartai	Pred Sine - Label. "Food Prep Only"													
C - Critical Item R - Red Item							!				Discussion With Person In Charge:	0		, 2416	animo
Code Reference											sion With Po	1	1	0	Jan
Heym No.		-									Discus	1			mellan



city of kevere

(781) 286-8176 -FAX (781) 286-8369

BOARD OF HEALTH

249R Broadway Revere, MA 02151

FOOD ESTABLISHMENT INSPECTION REPORT

Name Lincoln School	Date, 10/26/17 Type of Operation(s) Food Service	Type of inspection Routine
Address 6 & Tuckerman St.	Risk Retail	Re-inspection
Telephone 781-266-8218	Mobile	Previous Inspection Date:
Owner RPS	HACCP Y/N Temporary Caterer	☐ Pre-operation ☐ Suspect Illness
Person in Charge (PiC) Agamore	Time Bed & Breakfast	General Complaint HACCP
Inspector M well's	Out: 9,45 Permit No.	Other
Each violation checked requires an explanation on the		•
violated. Violations Related to Foodborne Illness Interventions and Violations marked may pose an imminent health hazard and reaction as determined by the Board of Health.		
FOOD PROTECTION MANAGEMENT	☐ 12. Prevention of Contamination from	n Hands
1. PIC Assigned / Knowledgeable / Duties	13. Handwash Facilitles	
EMPLOYEE HEALTH	PROTECTION FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC3. Personnel with Infections Restricted/Excluded	☐ 14. Approved Food or Color Additive	3
FOOD FROM APPROVED SOURCE	☐ 15. Toxic Chemicals	
4. Food and Water from Approved Source	TIME/TEMPERATURE CONTROLS (Potentia	lly Hazardous Foods)
5. Receiving/Condition	☐ 16. Cooking Temperatures	
☐ 6. Tags/Records/Accuracy of Ingredient Statements	17. Reheating	
☐ 7. Conformance with Approved Procedures/HACCP Plans	18. Cooling	
PROTECTION FROM CONTAMINATION	☐ 19. Hot and Cold Holding	
8. Separation/ Segregation/ Protection	20. Time As a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing	REQUIREMENTS FOR HIGHLY SUSCEPTIBLE 21. Food and Food Preparation for H	
☐ 10. Proper Adequate Handwashing		
11. Good Hyglenic Practices	CONSUMER ADVISORY 22. Posting of Consumer Advisories	•
iolations Related to Good Retail Practices (Blue ems) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utenslls (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(690.006) 27. Physical Facility (FC-6)(590.007) 28. Polsonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	Number of Violated Provisions Re To Foodborne Illnesses Interventic and Risk Factors (Red Items 1-22): Official Order for Correction: Base today, the items checked indicate vio 590.000/federal Food Code. This rep by a Board of Health member or its a order of the Board of Health. Failure cited in this report may result in susp the food establishment permit and ce establishment operations. If aggneve have a right to a hearing. Your reque and submitted to the Board of Health within 10 days of receipt of this order DATE OF RE-INSPECTION:	d on an inspection plations of 105 CMR ort, when signed below gent constitutes an to correct violations ension or revocation of essation of food d by this order, you st must be in writing at the above address
Inspector's Signature: Mulhael Sweets Print:	Michael Wells	
PIC's Signature: Print:	THE WET SOLL	Page - of Pages

Page: / Date: 10/26/17 Establishment Name: Lincoln School

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Date Verified walkai DESCRIPTION OF VIOLATION / PLAN OF CORRECTION PLEASE PRINT CLEARLY wh freezer openie build up on fan 10 peetion Routhie Code C-Critical Item
Reference R-Red Item Discussion With Person In Charge: Address:
tem Code
No. Refere

1/24 k foodcode/nar doc



City of Revere (781) 286-8176 FAX (781) 286-8369

BOARD OF HEALTH 249R Broadway Revere, MA 02151

FOOD	FSTARI	ISHMENT	INSP	ECTION	REPORT
COD	LOIADL	12LIMEIA I	HAOL	COLIGIA	KEPUKI

			A Table 1 Notice (C.)
Name Lincoln School	Date 5/15/18	Type of Operation(s) Food Service	Type of Inspection Routine
Address 68 Tuckerman St	Risk	Retail :	Re-inspection
Telephone 781 354-8220	Level	Residential Kitchen Mobile	Previous Inspection Date: 3653
Owner RPS	HACCP Y/N	☐ Temporary ☐ Caterer	☐ Pre-operation ☐ Suspect Illness
Person in Charge (PIC) Aramonic	Time In:	☐ Bed & Breakfast	General Complaint HACCP
Inspector M Wells	Out:	Permit No.	Other
Each violation checked requires an explanation on the violated.	narrative pag	je(s) and a citation of	
Violations Related to Foodborne Illness Interventions and	Risk Factors	(Red Items) Anti-Cho	Non-compliance with: oking Tobacco
Violations marked may pose an imminent health hazard and reaction as determined by the Board of Health.	quire immedia	te corrective 590.009	(E) 590.009 (F)
and the same of th		(17) (17) (17) (17)	# * * * * * * * * * * * * * * * * * * *
FOOD PROTECTION MANAGEMENT 1. PIC Assigned / Knowledgedble / Duties		ention of Contamination from	n Hands
EMPLOYEE HEALTH		wash Facilities	
2. Reporting of Diseases by Food Employee and PIC		I FROM CHEMICALS oved Food or Color Additive	20
3. Personnel with Infections Restricted/Excluded		Chemicals	,s
FOOD FROM APPROVED SOURCE		RATURE CONTROLS (Potenti	ally Hazardous Foods)
☐ 4. Food and Water from Approved Source ☐ 5. Receiving/Condition	_	ing Temperatures	
6. Tags/Records/Accuracy of Ingredient Statements	☐ 17. Rehe		
7. Conformance with Approved Procedures/HACCP Plans	☐ 18 Cooli	ng	
PROTECTION FROM CONTAMINATION	☐ 19. Hot a	nd Cold Holding	1
8. Separation/ Segregation/ Protection	☐ 20. Time	As a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing		NTS FOR HIGHLY SUSCEPTIB	
☐ 10. Proper Adequate Handwashing	21, F000	l and Food Preparation for I	151
11. Good Hygienic Practices	CONSUMER	ADVISORY ing of Consumer Advisories	
Rolling	- 29	di.	.1
violations Related to Good Retail Practices (Blue tems) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health.	To Foodbo and Risk I Official Or today, the i 590.000/fe	of Violated Provisions, Re orne Illnesses Interventi Factors (Red Items 1-22) rder for Correction: Base Items checked Indicate vio deral Food Code. This rep of Health member or its	ons ed on an inspection olations of 105 CMR boort, when signed below
23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	order of the cited in this the food es establishment have a right and submit within 10 d	e Board of Health. Failure is report may result in suspending the suspending of the	e to correct violations bension or revocation of essation of food ed by this order, you est must be in writing a at the above address
Inspector's Signature: Multiple Study Print:	Muland	1,10/15	

Inspector's Signature: Muchael Swill	Print:	Michael Welk	, ,
PIC's Signature:	Print:	REGICA KAY	Page of Pages
11 6			

Establishment Name: Lincoln School

Date: 5/12/18

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Decusion With Person in Charge:	No.	No. Reference	C - Critical Item R - Red Item		Date Verified
The violations at time of Ebrol Inck. great				Rinthur	
th Person in Charge:				to Violations at time of	
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(781) 286-8176 FAX (781) 286-8369

BOARD OF HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT	Revere, MA 02151		
Name Lincoln Schoul	Date 9 24/18	Type of Operation(s) Type of Operation(s) Type of Operation(s)	Type of Inspection R Routine
Address	Risk	Retail	Re-inspection
Telephone 781-286-8222	Level	Residential Kitchen Mobile	Previous Inspection Date:
Owner LPS	HACCP Y/N	☐ Temporary	☐ Pre-operation
Person in Charge (DIC)	Time	Caterer Bed & Breakfast	Suspect Illness General Complaint
Ingractor	In: 9:30	Permit No.	HACCP Other
Each violation checked requires an explanation on the	Out: 9:50	l	
violated,	nanauve pag	je(s) and a chanon or	Non-compliance with:
Violations Related to Foodborne Illness Interventions and			oking Tobacco
Violations marked may pose an imminent health hazard and reaction as determined by the Board of Health.	equire immedia	te corrective 590.009	(E) 590.009 (F)
FOOD PROTECTION MANAGEMENT	🔲 12. Preve	ntion of Contamination from	m Hands
1. PIC Assigned / Knowledgeable / Duties	🔲 13. Hand	wash Facilitles	
EMPLOYEE HEALTH	PROTECTION	FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC	☐ 14. Appro	oved Food or Color Additive	es
3. Personnel with Infections Restricted/Excluded FOOD FROM APPROVED SOURCE	15. Toxic	Chemicals	
4. Food and Water from Approved Source	TIME/TEMPE	RATURE CONTROLS (Potenti	ally Hazardous Foods)
5. Receiving/Condition	🔲 16. Cooki	ng Temperatures	
6. Tags/Records/Accuracy of Ingredient Statements	17. Rehea	ating	
7. Conformance with Approved Procedures/HACCP Plans	🗌 18. Coolii	ng	•
PROTECTION FROM CONTAMINATION	☐ 19. Hot a	nd Cold Holding	
8. Separation/ Segregation/ Protection	☐ 20. Time	As a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing		NTS FOR HIGHLY SUSCEPTIB	· ·
☐ 10. Proper Adequate Handwashing		and Food Preparation for h	131
11. Good Hygienic Practices	CONSUMER 2	ADVISORY ng of Consumer Advisories	Ŋ.
Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. C N 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utenslls (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	To Foodbo and Risk F Official Or today, the i 590.000/fee by a Board order of the cited in this the food es establishme have a righ and submit within 10 da	of Violated Provisions Reporte Illnesses Interventificators (Red Items 1-22) der for Correction: Baseltems checked Indicate violated Food Code. This report Health member or its as Board of Health. Failure report may result in suspitablishment permit and codent operations. If aggnered to the Board of Health ays of receipt of this order E-INSPECTION:	ed on an inspection olations of 105 CMR cort, when signed below agent constitutes and to correct violations pension or revocation of essation of food ed by this order, you est must be in writing a at the above address

PIC's Signature: Print: RESECA KAN Page of Page	Inspector's Signature: Sulling Sueub	Print: Michael Wells	
	PIC's Signature:	Print: REBECCA KAY	Page of Pages

Address: 68 Muserman St.
Interm Code C-Critical Item
No. Reference R-Red Item Establishment Name: Lingeln School Discussion With Person In Charge: Routini Dumpthe **DESCRIPTION OF VIOLATION / PLAN OF CORRECTION** 3 COVER PLEASE PRINT CLEARLY Date: 9/24/18 Page: 약 Date Verified

muchane Sures



(781) 286-8176 FAX (781) 286-8369

BOARD OF HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT	*	Revere, MA 02	2151
Name Lincoln School	Date 6/28/19	Type of Operation(s) Food Service	Type of Inspection Routine
Address 68 Tuckemen St	Risk Level	Retail Residential Kitchen	Re-inspection Previous Inspection
Telephone	Level	Mobile	Date:
Owner RPS	HACCP Y/N	Temporary Caterer	☐ Pre-operation ☐ Suspect Iliness
Person in Charge (PIC) Chery! Cole Ammer	Time in: q: 30	Bed & Breakfast	☐ General Complaint ☐ HACCP
Inspector M. Well.	Out: 10 io	Permit No.	Other
Each violation checked requires an explanation o violated. Violations Related to Foodborne Illness Intervention Violations marked may pose an imminent health hazard action as determined by the Board of Health.	ns and Risk Factors	(Red Items) Anti-Ch	Non-compliance with: oking Tobacco
FOOD PROTECTION MANAGEMENT	☐ 12. Prev	ention of Contamination fro	m Hands
1. PIC Assigned / Knowledgeable / Duties	🗍 13. Hand	lwash Facilities	
EMPLOYEE HEALTH	PROTECTIO	N FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC	☐ .14. Appr	oved Food or Color Additive	es
3. Personnel with Infections Restricted/Excluded	☐ 15. Toxic	Chemicals .	•
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source	TIME/TEMP	ERATURE CONTROLS (Potent	ially Hazardous Foods)
5. Receiving/Condition	☐ 16, Cook	king Temperatures	Ā
☐ 6. Tags/Records/Accuracy of Ingredient Statements	🗀 17. Rehe	ating	
7. Conformance with Approved Procedures/HACCP Plan	ns 🔲 18. Cool	ing	· ·
PROTECTION FROM CONTAMINATION		and Cold Holding	
8: Separation/ Segregation/ Protection	☐ 20. Time	As a Public Health Control	
9. Food Contact Surfaces Cleaning and Senitizing		NTS FOR HIGHLY SUSCEPTIE d and Food Preparation for I	
10. Proper Adequate Handwashing	CONSUMER	ADVISORY	•
11. Good Hygienic Practices	☐ 22. Pos	ting of Consumer Advisories	\$
Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Boar of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Boar of Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.005) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	To Foodby and Risk Official O today, the 590.000/fc by a Boan order of th cited in th the food e establishm have a rig and subm within 10 c	of Violated Provisions Reporter Illnesses Intervent Factors (Red Items 1-22) order for Correction: Base items checked indicate vederal Food Code, This red of Health member or its ne Board of Health. Failur ils report may result in suspent operations. If aggree with to a hearing. Your requitted to the Board of Health days of receipt of this order RE-INSPECTION:	ions): ed on an Inspection lolations of 105 CMR port, when signed below agent constitutes an re to correct violations pension or revocation of cessation of food red by this order, you est must be in writing that the above address
Inspector's Signatum:	Print: Michael	(-1011)	
PIC's Signature:	Print:	Well	Page / of Pages
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Establishment Name: Lincoln Shol

Date: 5/29/19

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Date Verified **Point** Some DESCRIPTION OF VIOLATION / PLAN OF CORRECTION t to staned tothe reclaement Food Prop only Rusty Shelving - replace Cleanable trikes PLEASE PHINT CLEAKLY need reolan Label & trikes plashi Ktolen ceinn Pro Sink -1 gered 12 haners Buthi Address: 65 Tuckernon

them Code C - Critical Item

No. Reference R - Red Item Discussion With Person In Charge: muchan 8 494



(781) 286-8176 FAX (781) 286-8369

BOARD OF HEALTH

249R Broadway

FOOD ESTABLISHMENT INSPECTION REPORT		Revere, MA 02	2151
Name Paul Province School	Date	Type of Operation(s) Food Service	Type of Inspection Routine
Address 200 Alaman ST	Risk	Retail	Re-inspection
393 MEDEL 21	Level	Residential Kitchen	Previous Inspection
Telephone 781-286-8218		Mobile Temporary	Date: ☐ Pre-operation
Owner RPS	HACCP Y/N	☐ Caterer	Suspect Illness
Person in Charge (PIC)	Time In: 9:30	Bed & Breakfast	General Complaint HACCP
Inspector TONYDH905TA	Out: 10:00	Permit No.	☐ Other
Each violation checked requires an explanation on the	narrative pag	ge(s) and a citation of	specific provision(s)
violated.	int i M	(Red Items) Anti-Ch	Non-compliance with:
Violations Related to Foodborne Illness Interventions and Violations marked may pose an imminent health hazard and re	Risk Factors	(IICa Icollia)	
action as determined by the Board of Health.	squite illinoute	10 0011001110	_
FOOD PROTECTION MANAGEMENT	☐ 12. Preve	ention of Contamination fro	m Hands
☐ 1. PiC Assigned / Knowledgeable / Duties		lwash Facilities	
EMPLOYEE HEALTH		N FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PiC	□ 14. Annr	oved Food or Color Additiv	es ·
3. Personnel with infections Restricted/Excluded	☐ 15. Toxic		
FOOD FROM APPROVED SOURCE	_	ERATURE CONTROLS (Potent	tially Hazardous Foods)
4. Food and Water from Approved Source		ring Temperatures	
5. Receiving/Condition	☐ 17. Rehe		
6. Tags/Records/Accuracy of Ingredient Statements	☐ 17. Rond		
7. Conformance with Approved Procedures/HACCP Plans		and Cold Holding	
PROTECTION FROM CONTAMINATION	_		
8. Separation/ Segregation/ Protection	_	As a Public Health Control NTS FOR HIGHLY SUSCEPTI	
9. Food Contact Surfaces Cleaning and Sanitizing		d and Food Preparation for	
☐ 10. Proper Adequate Handwashing			
11. Good Hyglenic Practices	CONSUMER 22. Post	tadvisoky ting of Consumer Advisorie	es ,
Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590,003) 24. Food and Food Protection (FC-3)(590,004) 25. Equipment and Utensils (FC-4)(590,005) 26. Water, Plumbing and Waste (FC-5)(590,006) 27. Physical Facility (FC-6)(590,007) 28. Poisonous or Toxic Materials (FC-7)(590,008) 29. Special Requirements (590,009) 30. Other	To Foodb and Risk Official O today, the 590,000/fe by a Boan order of th cited in th the food e establishin have a rig and subm within 10 e	of Violated Provisions Forme Illnesses Intervent Factors (Red Items 1-22 reder for Correction: Basitems checked indicate vederal Food Code. This red of Health member or its ne Board of Health. Failust report may result in sustablishment permit and enent operations. If aggriculated to the Board of Health days of receipt of this ord RE-INSPECTION:	tions 2): sed on an inspection riolations of 105 CMR eport, when signed below agent constitutes an re to correct violations spension or revocation of cessation of food wed by this order, you uest must be in writing th at the above address

Inspector's Signature: PIC's Signature:	Print: REBECCA KAY	Page of Pages
TAIL V		

Establishment Name: PAUL ARURVE School Date: 395 RRURVE ST Date:

ō Page:

ECTION Date Verified							
DESCRIPTION OF VIOLATION / PLAN OF CORRECTION	3 Bay Sink ruds labeling wash / Rins / Santrais	De lime diswasher 1850 Rinse					
C - Critical Item R - Red Item						erson In Charge:	
Item Code No. Reference						Discussion With Person In Charge:	



City of Revere

(781) 286-8176

FAX (781) 286-8369

FOOD ESTABLISHMENT INSPECTION REPORT

BUAKU	UF	HE/	4 6	1
249R Br	oad	way	: 15	
Revere,	MA	021	51	,

Name Paul Revers Lanchool	Date SISIS SPECIAL Type of Operation(s) SPECIAL Type of Inspection Routine
Address 393 Revere St	Risk Retail Re-inspection
Telephone 781-286-8222	Mobile Date:
Owner RPS	HACCP Y/N Temporary Pre-operation Suspect illness
Person in Charge (PIC) Aramark	Time General Complaint HACCP
Inspector 71, WellS	Out: 0 25 Permit No. Other
Each violation checked requires an explanation on the	
violated. <u>Violations Related to Foodborne Illness Interventions and</u>	Risk Factors (Red Items) Non-compliance with: Anti-Choking Tobacco
Violations marked may pose an imminent health hazard and reaction as determined by the Board of Health.	quire immediate corrective 590:009 (E) 590:009 (F)
FOOD PROTECTION MANAGEMENT	12. Prevention of Contamination from Hands
1. PIC Assigned / Knowledgeable / Duties	13. Handwash Facilities
EMPLOYEE HEALTH	PROTECTION FROM CHEMICALS
2. Reporting of Diseases by Food Employee and PIC	14. Approved Food or Color Additives
3. Personnel with Infections Restricted/Excluded	15. Toxig Chemicals
FOOD FROM APPROVED SOURCE	TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)
4. Food and Water from Approved Source	☐ 16. Cooking Temperatures
5. Receiving/Condition	17. Reheating.
6. Tags/Records/Accuracy of Ingredient Statements	☐ 18. Cooling
7. Conformance with Approved Procedures/HACCP Plans PROTECTION FROM CONTAMINATION	19. Hot and Cold Holding
8. Separation/ Segregation/ Protection	20. Time As a Public Health Control
9. Food Contact Surfaces: Cleaning and Sanitizing	REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)
☐ 10. Proper Adequate Handwashing	21. Food and Food Preparation for HSP
☐ 11. Good Hygienic Practices	CONSUMER ADVISORY 22. Posting of Consumer Advisories
Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 30. Other	Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22): Official Order for Correction: Based on an inspection today, the Items checked Indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order. DATE OF RE-INSPECTION:
Inspector's Signature: Multiul Livel Print:	Michael Wolls

Inspector's Signature:	rubal Swell	Print:	Michael Walls	
PIC's Signature:	b.L.	Print:	TEBECCA KAY	Page of _ Pages
1 1960				

Establishment Name: Paul Brunn Schwol

Date: 5/15/18

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Date Verified DESCRIPTION OF VIOLATION / PLAN OF CORRECTION 10 Brether PLEASE PRINT CLEARLY 10400 5:000 1 0 (Vistations K. John Reven Discussion With Person In Charge: Code C - Critical Item
Reference R - Red Item 395 MALLAN Address: Item No.



(781) 286-8176 FAX (781) 286-8369

BOARD OF HEALTH

249R Broadway Revere, MA 02151

Paul River School	9/24/18	Y Food Service	Routine
Address 395 Rovere St	Risk	Retail	Re-inspection
Telephone 781-286-8222	Level	Residential Kitchen Mobile	Previous Inspection Date:
Owner R.P.S	HACCP Y/N	Temporary Caterer	☐ Pre-operation ☐ Suspect Illness
Person in Charge (PIC)	Time	Bed & Breakfast	General Complaint HACCP
Inspector M. Wells	Out:	Permit No.	Other
Each violation checked requires an explanation oviolated. Violations Related to Foodborne illness Interventio Violations marked may pose an imminent health hazard action as determined by the Board of Health.	ns and Risk Factors	(Red Items) Anti-Cl	Non-compliance with:
FOOD PROTECTION MANAGEMENT	🔲 12. Preve	ention of Contamination fro	om Hands
1. PIC Assigned / Knowledgeable / Duties	🔲 13. Hand	lwash Facilities	
EMPLOYEE HEALTH	PROTECTION	N FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC	☐ 14. Appr	oved Food or Color Additiv	res
3. Personnel with Infections Restricted/Excluded	☐ 15. Toxio	: Chemicals	
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source	TIME/TEMPE	RATURE CONTROLS (Potent	tially Hazardous Foods)
5. Receiving/Condition	☐ 16. Cook	ing Temperatures	
☐ 6. Tags/Records/Accuracy of Ingredient Statements	🔲 17. Rehe	ating	
7. Conformance with Approved Procedures/HACCP Plan	18. Cool	ing	
PROTECTION FROM CONTAMINATION		and Cold Holding	
☐ 8. Separation/ Segregation/ Protection	🔲 20. Time	As a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing	REQUIREME	NTS FOR HIGHLY SUSCEPTION	BLE POPULATIONS (HSP)
☐ 10. Proper Adequate Handwashing	☐ 21. Food	d and Food Preparation for	HSP
	CONSUMER	ADVISORY	
11. Good Hygienic Practices	🗌 22. Post	ing of Consumer Advisorie	Ś
riolations Related to Good Retail Practices (Blue tems) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Boar of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Boar of Health. C N	To Foodb and Risk Official Or today, the 590.000/fe by a Board order of the cited in this the food es establishm have a rigl and submit within 10 d	of Violated Provisions Rorne Illnesses Intervent Factors (Red Items 1-22 refer for Correction: Basitems checked Indicate videral Food Code. This related for Health member or its e Board of Health. Failurs report may result in sustablishment permit and control of the Board of Health to a hearing. Your requited to the Board of Health ays of receipt of this order the RE-INSPECTION:	tions 2): ed on an inspection iolations of 105 CMR eport, when signed below agent constitutes an re to correct violations spension or revocation of cessation of food yed by this order, you lest must be in writing that the above address
Inspector's Signature: Multal Sunt	Print: Michael	211014	
	Print: Q - 0 FILL	1/ /	Page of Pages

Establishment Name: Paul Rouse School Date: 9/24/18

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		Discussion With Person In Charge:	sion With P	Discus
	No violations at their of inspection			
	Rounai			
Date Verified	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION . PLEASE PRINT CLEARLY	C Critical Item R Red Item	ode eference	No. R
		Rover St	395	Addres



City of Revere (781) 286-8176 FAX (781) 286-8369

BOARD OF HEALTH

249R Broadway
Revere MA 02151

FOOD ESTABLISHMENT INSPECTION REPORT		Revere, MA 02	101
Name Paul Rover School	Date 5 28/19	Type of Operation(s) Food Service	Type of Inspection Routine
Address 395 Revere St	Risk	Retail	Re-Inspection
Telephone	Level.	Residential Kitchen Mobile	Previous Inspection Date:
Owner RPS	HACCP Y/N	Temporary Caterer	☐ Pre-operation ☐ Suspect Illness
Person in Charge (PIC) Chary Cole Aramore	Time	Bed & Breakfast	General Complaint HACCP
Inspector M.Wells	اn: ۱۵:۵۵ Out: ام:35	Permit No.	Other
Each violation checked requires an explanation on the		e(s) and a citation of	specific provision(s)
violated.			Non-compliance with:
Violations Related to Foodborne Illness Interventions and Violations marked may pose an imminent health hazard and reaction as determined by the Board of Health.			
FOOD PROTECTION MANAGEMENT	☐ 12. Preve	ention of Contamination fro	m Hands -
1. PIC Assigned / Knowledgeable / Duties	☐ 13. Hand	lwash Facilities	
EMPLOYEE HEALTH	-	N FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC	. □ 14. Appr	oved Food or Color Additive	es.
3. Personnel with Infections Restricted/Excluded	☐ 15. Toxio		
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source		ERATURE CONTROLS (Potent	ially Hazardous Foods)
5. Receiving/Condition	☐ 16. Cook	ing Temperatures	
☐ 6. Tags/Records/Accuracy of Ingredient Statements	🔲 17. Rehe	ating	
7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Cool	ing	
PROTECTION FROM CONTAMINATION .	🔲 19. Hot a	and Cold Holding	ų.
8. Separation/ Segregation/ Protection	🔲 20. Time	As a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing		NTS FOR HIGHLY SUSCEPTIE	
☐ 10. Proper Adequate Handwashing	☐ 21. Foo	d and Food Preparation for	HSP
☐ 11. Good Hygienic Practices	CONSUMER		
The Good Hygidino Practices	☐ 22. Post	ting of Consumer Advisorie	Ś
Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utenslis (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Polsonous or Toxic Materials (FC-7)(590.008)	To Foodb and Risk Official O today, the 590.000/fe by a Boan order of th cited In the the food e established have a rig	of Violated Provisions Roome Illnesses Intervent Factors (Red Items 1-22) order for Correction: Bas items checked Indicate viederal Food Code, This red of Health member or its ne Board of Health. Failur is report may result in sus establishment permit and conent operations. If aggriculated to the Board of Health to a hearing. Your requitted to the Board of Health	ed on an Inspection lolations of 105 CMR port, when signed below agent constitutes an re to correct violations repension or revocation or cessation of food red by this order, you rest must be in writing
29. Special Requirements (590.009) 30. Other	within 10	days of receipt of this order RE-INSPECTION:	

Inspector's Signature:	while	Print:	Michael we	U)		
PIC's Signature.	4	Print:	Chens ! C.		Page [o	f Pages



(781) 286-8176 FAX (781) 286-8369

BOARD OF HEALTH

249R Broadway Revere, MA 02151

FOOD ESTABLISHMENT INSPECTION REPORT

Name Division Control of Partition	Date 9/28/17	Type of Operation(s) Food Service	Type of Inspection Routine
Address July AMT TICTOR L POINTHIN	Risk	Retail Residential Kitchen	Re-inspection Previous Inspection
Telephone 101 Susha 1 31		☐ Mobile	Date:
Owner Chen/ Cale	HACCP Y/N	☐ Temporary ☐ Caterer	Suspect Illness
Person in Charge (PIC) Premallanta	Time In:	Bed & Breakfast	General Complaint HACCP
Inspector / may D 49 905/A	Out:	Permit No.	☐ Other
Each violation checked requires an explanation on t	the narrative pag	e(s) and a citation of	specific provision(s) Non-compliance with:
violated. Violations Related to Foodborne Illness Interventions Violations marked may pose an imminent health hazard an action as determined by the Board of Health.	and Risk Factors d require immedia	(Red Items) Anti-Ch te corrective 590,009	oking_ Tobacco
FOOD PROTECTION MANAGEMENT	🔲 12. Preve	ntion of Contamination fro	m Hands
1. PIC Assigned / Knowledgeable / Duties	🔲 13. Hand	wash Facilities	
EMPLOYEE HEALTH 2. Reporting of Diseases by Food Employee and PIC	PROTECTION	FROM CHEMICALS	
3. Personnel with Infections Restricted/Excluded		oved Food or Color Additive	es
FOOD FROM APPROVED SOURCE		Chemicals	
4. Food and Water from Approved Source		RATURE CONTROLS (Potenti	ially Hazardous Foods)
5. Receiving/Condition		ng Temperatures	
☐ 6. Tags/Records/Accuracy of Ingredient Statements	☐ 17. Rehea	_	
7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Cooli		
PROTECTION FROM CONTAMINATION	_	nd Cold Holding	
8. Separation/ Segregation/ Protection		As a Public Health Control	=
9. Food Contact Surfaces Cleaning and Sanitizing		NTS FOR HIGHLY SUSCEPTIB I and Food Preparation for I	
☐ 10. Proper Adequate Handwashing	$\overline{}$	·	
11. Good Hygienic Practices	CONSUMER . ☐ 22. Posti	ng of Consumer Advisories	S
/iolations Related to Good Retail Practices (Blue tems) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. C N	To Foodbo and Risk I Official Or today, the 590.000/fe by a Board order of the cited in this the food es establishm have a righ and submit within 10 d	of Violated Provisions Representations (Red Items 1-22) reder for Correction: Baseltems checked Indicate videral Food Code. This rest of Health member or its esport may result in suspectabilishment permit and cent operations. If aggrievent to a hearing. Your requited to the Board of Health ays of receipt of this order E-INSPECTION:	ed on an inspection iolations of 105 CMR port, when signed below agent constitutes an re to correct violations pension or revocation of essation of food red by this order, you est must be in writing h at the above address
Inspector's Signature:	interactive PHA	368 32	
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		Hand Cleaning: 7/11/17	Discussion With Person In Charge:	
		Chan ice machini		
		Clean floor drains under Kettles/ovens		
		top of dish machine		
		e teap		
		Replace gaskat on w/1 freezer #3		
Date Verified		DESCRIPTION OF VIOLATION / PLAN OF CORRECTION PLEASE PRINT CLEARLY	No. Reference R – Red Item	No Fe
~	of	HAMPYS ACADEMY Page: Page:	Rever Silishment Na	dd s
~		MAGADAY SY-AM	17 .	1444



(781) 286-8176 FAX (781) 286-8369

BOARD OF HEALTH 249R Broadway Revere, MA 02151

FOOD ESTABL	ISHMENT	INSPECTION REPORT

Name Porty in 17 1 2 4	Date / Type of Operation(s) Type of inspection
never thigh school	S/17/18 S Food Service Routine
Address 101 School St	Risk Retail Re-inspection Level Residential Kitchen Previous Inspection
Telephone	Mobile Date:
Owner RRS	HACCP Y/N Temporary Pre-operation Suspect Illness
Person in Charge (PIC) ACEMEN	Time ☐ Bed & Breakfast ☐ General Complaint ☐ HACCP
Inspector 1 LI WELLS	Out: 10 0.5 Permit No.
	narrative page(s) and a citation of specific provision(s)
Violations Polated to Foodbarns Ulpass Interventions and	Non-compliance with:
Violations marked may pose an imminent health hazard and re	
action as determined by the Board of Health.	The second secon
EOOD BROTECTION MANAGEMENT	Line 10 Decrepation of Consolination for the line is
1. PIC Assigned / Knowledgeable / Duties	A STATE OF THE STA
EMPLOYEE HEALTH	the first term of the control of the
2. Reporting of Diseases by Food Employee and PIC	
3. Personnel with Infections Restricted/Excluded	
FOOD FROM APPROVED SOURCE	
☐ 4. Food and Water from Approved Source	- 11
5. Receiving/Condition	☐ 16. Cooking Temperatures
☐ 6. Tags/Records/Accuracy of Ingredient Statements	
7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Cooling
PROTECTION FROM CONTAMINATION	☐ 19. Hot and Cold Holding
8. Separation/Segregation/Protection	20. Time As a Public Health Control
9. Food Contact Surfaces Cleaning and Sanitizing	REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)
☐ 10. Proper Adequate Handwashing	21. Food and Food Freparation for rise
11. Good Hygienic Practices	CONSUMER ADVISORY
Violations Related to Good Retail Practices (Blue	Number of Violated Provisions Related
tems) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board	To Foodborne Illnesses Interventions
of Health. Non-critical (N) violations must be corrected	No contract of the contract of
mmediately or within 90 days as determined by the Board of Health.	today, the items checked indicate violations of 105 CMR
C N O SWAL WAR 1	12. Prevention of Contamination from Hands 13. Handwash Facilities 13. Handwash Facilities 14. Approved Food or Color Additives 14. Approved Food or Color Additives 15. Toxic Chemicals 16. Cooking Temperatures 16. Cooking Temperatures 17. Reheating 18. Cooling 18. Cooling 19. Hot and Cold Holding 19. Hot and Cold Hold
	ay pose an imminent health hazard and require immediate corrective by the Board of Health. Description Descri
1	12. Prevention of Contamination from Hands 13. Handwash Facilities 13. Handwash Facilities 14. Approved Food or Color Additives 15. Toxic Materials (FC-7/(500.005) 18. Cooling 19. Hot and Cold Holding 19. Hot and Food and Food Preparation for HSP 19. Food and Food Preparation food Preparation for HSP 19. Food and Food Preparation for HSP 19. Food and Food Preparation food Preparation food Preparation for HSP 19. Food and Food Preparation food Preparation foo
27.70	
28. Polsonous or Toxic Materials (FC-7)(590.008)	and submitted to the Board of Health at the above address
5: 890inapectForm6-14.doc	
Inspector's Signature: Print:	
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PIC's Signature:	Page tot Pages

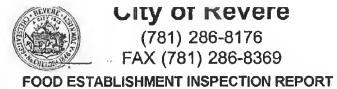
Establishment Name: Rover Hyly 506001

Date: 5/17/18

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Date Verified Troing DESCRIPTION OF VIOLATION / PLAN OF CORRECTION PLEASE PRINT CLEARLY Crolow Mas 610 47.30 73.03 Dush may horse FOX 62 67 2 Discussion With Person In Charge: Address: /o/ School
them Code C-Critical Item
No. Reference R-- Red Item 2007 Appellant



city of kevere

(781) 286-8176 - FAX (781) 286-8369

BOARD OF HEALTH

249R Broadway Revere, MA 02151

Name Rovere High School	1 2 27 18	Food Service	Routine
Address 101 Shoot St	Risk	Retail Residential Kitchen	Re-inspection Previous Inspection
Telephone	Level	Mobile	Date:
Owner RPS	HACCP Y/N	Temporary Caterer	☐ Pre-operation ☐ Suspect Illness
Person In Charge (PIC) Amana	Time In: 9.30	Bed & Breakfast	☐ General Complaint ☐ HACCP
Inspector M. Well J	Out: 10, 20	Permit No.	Other
Each violation checked requires an explanation or violated. Violations Related to Foodborne Illness Intervention Violations marked may pose an imminent health hazard action as determined by the Board of Health.	n the narrative pages as and Risk Factors	(Red Items) Anti-Cho	Non-compliance with: oking Tobacco
FOOD PROTECTION MANAGEMENT 1. PIC Assigned / Knowledgeable / Duties EMPLOYEE HEALTH	13. Hand	ention of Contamination fror Iwash Facilities N FROM CHEMICALS	n Hands
2. Reporting of Diseases by Food Employee and PIC	☐ 14. Appr	oved Food or Color Additive)S
3. Personnel with Infections Restricted/Excluded	☐ 15. Toxid	: Chemicals	
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source	TIME/TEMPI	ERATURE CONTROLS (Potenti	ally Hazardous Foods)
5. Receiving/Condition	🗖 16. Cook	ting Temperatures	
☐ 6. Tags/Records/Accuracy of Ingredient Statements	🗍 17. Rehe	ating	
7. Conformance with Approved Procedures/HACCP Plan	s 🔲 18. Cool	ing	
PROTECTION FROM CONTAMINATION	☐ 19. Hot a	and Cold Holding	
☐ 8. Separation/ Segregation/ Protection	_	As a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing		NTS FOR HIGHLY SUSCEPTIB d and Food Preparation for h	
☐ 10. Proper Adequate Handwashing			101
11. Good Hygienic Practices	CONSUMER 22. Post	ADVISORY ing of Consumer Advisories	i
Violations Related to Good Retail Practices (Blue tems) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	To Foodb and Risk Official O today, the 590.000/fe by a Board order of the cited in the the food e establishm have a rig and submit within 10 c	of Violated Provisions Recorne Illnesses Interventing Factors (Red Items 1-22) of the for Correction: Base items checked indicate viewed and Food Code. This reput of Health member or its item of the Board of Health. Failure its report may result in suspending the permit and content operations. If aggrieve that to a hearing. Your requested to the Board of Health days of receipt of this order RE-INSPECTION:	ions ied on an inspection olations of 105 CMR port, when signed below agent constitutes an e to correct violations pension or revocation of essation of food ed by this order, you est must be in writing h at the above address
Inspector's Signature Mullaul Swells	Print: Michael	Well	
	Print: Chem/	CIC	Page of Pages

Establishment Name: Rowere Hyh Schoul Address: 101 School St

Date: 9/27/19

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Reference R Red liem Rendered Construction of Property of Construction C. Greater Arap e 3 by wo / Stayman watte (pass) C. Greater At 3 - red classes of Palace o	Tem Code	C - Critical Item	HOTOTICAL OF INCH A TONION AND A STORY OF THE PROPERTY OF THE	
Ceiling tipe & Say w/ Stagnart Water (passible lear) Ceiling tibe as a cleany of reglement of freeze, that the register that the ceiling tibe as the content of the ceiling tibe as			N OF CORRECTION	Verified
Ceiling tity need clearing of registered from the clear of registered from the need clearing of registered from the need clearing the registered from the need of			TVE.	
Ceilin tils need cleaning of registerant from Ceiling Cooler #1 - Cour base tild baken et door Dish machine - wash Thermostet not working - with the tild baken et door Rantz Steiner en Deli Reach in Trachers Roon Straye - milling ceiling tils - Verys wil Trachers Roon Straye - milling ceiling tils - Verys wil Trachers Roon of the tils tils tils till tils tils tils tils		v	e 3 bay w/ stayment water	
Freezer #3 - Thermstat Janua (Colin) Oxish machine - wash Thermstat not working - washer temp Ranky Shelves m Deli Reach in Teachers Room Share: missing ceiling tikes - verys wil Caches Room Share: missing ceiling tikes - verys wil Caches Room Share: missing ceiling tikes - verys wil Caches Room Share: missing ceiling tikes - the mint - Thermometer - 60° Caches Room Share: missing ceiling tikes - 45° Caches Room Share: missing tikes - 45° Caches Room Share: missing tikes - 11, 2018	~		need cheany of replanment	
The Person in Charges the Thurst Cot in the transfer of working the machine - with Thermoster not working the transfer transfer the Rawh of Rawh of Rawh of Rawh of the Rawh of Thermoster Raw of the transfer	20		Freezer #3 - Themostet hanny from Celling	
The person in Charge: Remarked of the soul	4		out have till	
Therefore Show statutes on Deli Reach in Child the Therefore of State of His Control of His Cont	5		. weter temp	0
Teachers Room Starge: Milling Ceiling tills - Verys C. Teachers Room Grab + Go unit - Thermometer C of Ele Ralad C 45" (Ith Person in Charge: Reinspection Thures Oct 11, 2018	٠	U	WES IN Deli Reach in	
C Teachees Roam On b + 60 unit - Themometer C Egg Rake C 45° (Ith Person in Charge: Reinspector Thurs Oct 11, 2018	7		Room Stanger Missing Ceiling Aiks - Vents	
Teachees Room Orb + 60 unit - Mecmometer e Sy Ruled CO 45° The Person in Charge: Peinspection Thurs Oct 11, 2018 Leavest			dust build	
fith Person in Charge: Rengation Thurs Oct 11, 2018	Ga	U	Room Grab + Go unit - Themometer C	
ith Person in Charge: Remarks Oct 11.			Ere Blad 10	
fith Person In Charge: Reingerton Thures Oct 11.				
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City of Kevere

(781) 286-8176 FAX (781) 286-8369

FOOD ESTABLISHMENT INSPECTION REPORT

BOARD OF HEALTH

249R Broadway Revere, MA 02151

Name Revere High School	Date 10/16/18	Type of Operation(s) Type of Operation(s)	Type of Inspection Routine
Address 101 School St	Risk	Retail	Re-inspection
Telephone	Level	Residential Kitchen Mobile	Previous Inspection Date:
Owner RPS	HACCP Y/N	Temporary	☐ Pre-operation
D I Of the think		Caterer Bed & Breakfast	Suspect Illness General Complaint
THE WILL	in: 9:55		HACCP
- I DOECIA	Out: 101.30	Permit No.	Other
Each violation checked requires an explanation on the violated.	narrative pag	je(s) and a citation of	Specific provision(s) Non-compliance with:
Violations Related to Foodborne Illness Interventions and Violations marked may pose an imminent health hazard and raction as determined by the Board of Health.			oking Tobacco
FOOD PROTECTION MANAGEMENT	12. Preve	ention of Contemination fro	m Hands
1. PIC Assigned / Knowledgeable / Duties	🔲 13. Hand	wash Facilities	
EMPLOYEE HEALTH	PROTECTION	FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC	☐ 14. Appro	oved Food or Color Additive	es
3. Personnel with Infections Restricted/Excluded	☐ 15. Toxic	Chemicals	
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source	TIME/TEMPE	RATURE CONTROLS (Potent	lally Hazardous Foods)
5. Receiving/Condition	🔲 16. Cooki	ing Temperatures	
6. Tags/Records/Accuracy of Ingredient Statements	☐ 17. Rehea	ating	
7. Conformance with Approved Procedures/HACCP Plans	🔲 18. Cooli	ng	
PROTECTION FROM CONTAMINATION	☐ 19. Hot a	nd Cold Holding	i
8. Separation/ Segregation/ Protection	🔲 20. Time	As a Public Health Control	
☐ 9. Food Contact Surfaces Cleaning and Sanitizing		NTS FOR HIGHLY SUSCEPTIB	
☐ 10. Proper Adequate Handweshing	21. Food	and Food Preparation for h	HSP .
☐ 11. Good Hyglenic Practices	CONSUMER		
	LI 22. Posti	ng of Consumer Advisories	
Aiolations Related to Good Retail Practices (Blue tems) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. C N	To Foodbe and Risk Foodby, the integral of the cited in this the food esestablishme have a righ and submit within 10 da	of Violated Provisions Referre Illnesses Interventing Tactors (Red Items 1-22) of the for Correction: Base items checked indicate violated Food Code. This report Health member or its especial Food Provided Indicate violated in Failure is report may result in suspitablishment permit and continuous perations. If aggriculated to the Board of Health ays of receipt of this order E-INSPECTION:	ions): ed on an inspection colations of 105 CMR port, when signed below agent constitutes an e to correct violations consion or revocation of essation of food ed by this order, you est must be in writing that the above address
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Inspector's Signature Willy Suells Print:	Michael	WLIS	
PIC's Signature: Print:	(Vh . 4 /	(:1.	Page of Pages

Establishment Name: Rover High School Date: 10/11/18 Page:

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No. Reference R - Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION /	Verified
	Re-Inspection	
	11. 11. 1 and I all 1 al	
	Ceiling tile replayment / cleaning Scheduled	
	to semas popular	
		ė.
Discussion With Person In Charge:		
the Cale		



(781) 286-8176 FAX (781) 286-8369

BOARD OF HEALTH

249R Broadway

Revere, MA 02151 FOOD ESTABLISHMENT INSPECTION REPORT

Name Revere High School	Date 31/19	Food Service	Routine
Address /01 School St	Risk	Retail Residential Kitchen	Re-inspection Previous Inspection
Telephone 781-286-8222	Level	Mobile	Date:
Owner RPS	HACCP Y/N	☐ Temporary ☐ Caterer	☐ Pre-operation ☐ Suspect Illness
Person in Charge (PIC) Cheryl Gle Aranak	Time	Bed & Breakfast	☐ General Complaint ☐ HACCP
Inspector M. Walls	Out: 10:20	Permit No.	Other
Each violation checked requires an explanation on the violated. Violations Related to Foodborne Illness Interventions an Violations marked may pose an imminent health hazard and raction as determined by the Board of Health.	d Risk Factors	(Red Items) Anti-Ch	Non-compliance with: toking Tobacco
FOOD PROTECTION MANAGEMENT		ention of Contamination fro	om Hands
☐ 1. PIC Assigned / Knowledgeable / Duties		wash Facilities	
EMPLOYEE HEALTH	PROTECTION	FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC	☐ 14. Appr	oved Food or Color Additiv	es
3. Personnel with Infections Restricted/Excluded	☐ 15. Toxio	Chemicals	
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source	TIME/TEMPE	RATURE CONTROLS (Potent	tially Hazardous Foods)
5. Receiving/Condition	☐ 16. Cook	ing Temperatures	
6. Tags/Records/Accuracy of Ingredient Statements	☐ 17. Rehe	ating	
7. Conformance with Approved Procedures/HACCP Plans	🔲 18. Cooli	ng	
PROTECTION FROM CONTAMINATION	🔲 19. Hot a	and Cold Holding	1
8. Separation/ Segregation/ Protection	🔲 20. Time	As a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing		NTS FOR HIGHLY SUSCEPTIE	
☐ 10. Proper Adequate Handwashing	∐ 21. Food	I and Food Preparation for	HSP ,
☐ 11. Good Hygienic Practices	CONSUMER 22. Post	ADVISORY ing of Consumer Advisorie	s .
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Inspector's Signature Suits Print	A A safes a 1	wells	
PIC's Signature: Print	Michael		Page of Pages

Add/ress:

Item Coo Estaplishment Name: Revere High School Discussion With Person In Charge: muelial Stight Th 2 Code C - Critical Item
Reference R - Red Item Boutine (A:11.7) Rust build up Dust build up DESCRIPTION OF VIOLATION / PLAN OF CORRECTION Clean 3 2 dus machine Prolau 11944 12 warmer PLEASE PRINT CLEARLY Date: 2 dish 5/31/19 Cafe See S (50) Page: of J Date Verified



(781) 286-8176 FAX (781) 286-8369

BOARD OF HEALTH

Page fof Pages

249R Broadway Revere, MA 02151

FOOD ESTABLISHMENT INSPECTION REPORT		Revere, MA 02	2151
Name TRYMMHAYS ACADEMY	Date 10-2-1>	Type of Operation(s) Type of Operation(s) Retail	Type of Inspection Routine
Telephone 781-286-8218	Risk Level	Residential Kitchen Mobile	Re-inspection Previous Inspection Date:
Owner	HACCP Y/N	☐ Temporary ☐ Caterer	☐ Pre-operation ☐ Suspect Illness
Person in Charge (PIC) RESECCA KAY	Time	Bed & Breakfast	General Complaint HACCP
Inspector on DIAGNGIA	Out:	Permit No.	Other
Each violation checked requires an explanation on the violated. Violations Related to Foodborne Illness Interventions and Violations marked may pose an imminent health hazard and reaction as determined by the Board of Health.	Risk Factors	(Red Items) Anti-Ch	Non-compliance with: loking Tobacco
FOOD PROTECTION MANAGEMENT 1. PIC Assigned / Knowledgeable / Duties		ention of Contamination fro wash Facilities .	m Hands
EMPLOYEE HEALTH	PROTECTION	FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC	☐ 14. Appro	oved Food or Color Additive	es
3. Personnel with Infections Restricted/Excluded FOOD FROM APPROVED SOURCE	☐ 15. Toxic	Chemicals	
4. Food and Water from Approved Source	TIME/TEMPE	RATURE CONTROLS (Potent	lally Hazardous Foods)
5. Receiving/Condition	🔲 16. Cooki	ng Temperatures	
☐ 6. Tags/Records/Accuracy of Ingredient Statements	🔲 17. Rehea	ating	
7. Conformance with Approved Procedures/HACCP Plans	🔲 18. Coolir	ng	,
PROTECTION FROM CONTAMINATION	19. Hot ar	nd Cold Hölding	
8. Separation/ Segregation/ Protection	🔲 20. Time /	As a Public Health Control	
□ 9. Food Contact Surfaces Cleaning and Sanitizing□ 10. Proper Adequate Handwashing		NTS FOR HIGHLY SUSCEPTIB and Food Preparation for I	
11. Good Hygienic Practices	CONSUMER A	ADVISORY ng of Consumer Advisories	3
Violations Related to Good Retail Practices (Blue tems) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590,003) 24. Food and Food Protection (FC-3)(590,004) 25. Equipment and Utensils (FC-4)(590,005) 26. Water, Plumbing and Waste (FC-5)(590,006) 27. Physical Facility (FC-6)(590,007) 28. Polsonous or Toxic Materials (FC-7)(590,008) 29. Special Requirements (590,009) 30. Other	To Foodboand Risk F Official Ore today, the it 590.000/fect by a Board order of the cited in this the food est establishme have a right and submitt within 10 da	f Violated Provisions Reprine Illnesses Interventificators (Red Items 1-22) der for Correction: Base tems checked indicate videral Food Code. This report may result in suspending the permit and cent operations. If aggrieve to a hearing. Your requested to the Board of Health ays of receipt of this orde E-INSPECTION:	ed on an inspection olations of 105 CMR port, when signed below agent constitutes an e to correct violations pension or revocation of essation of food ed by this order, you est must be in writing a at the above address
Inspector' Signification multiple Swill Print:	Tany DAO.	ially Michael	WILL
PIC's Signature: Print:	ROBERT	1/1/	Page / of Pages

Print:

Date Verified of Date: 10-3-17 Page: Establishment Name: | | 4 kg to 17 kg to 18 kg | Date: | 10 2 - | 7 | Address: | 10 2 - | 7 | Address: | 10 2 kg to 18 k autun Sheips PLEASE PRINT CLEARLY wait/is Discussion With Person In Charge: Code C - Critical Item
Reference R - Red Item Address:



PIC's Signature:

City of Revere

(781) 286-8176 FAX (781) 286-8369

BOARD OF HEALTH 249R Broadway Revere, MA 02151

Page / of Pages

FOOD ESTABL	ISHMENT INSPECTION REPORT
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Name and a man of any arranger of	Date Type of Operation(s) Type of Inspection
Runney - Harsh : Academy	S/17/15 Dr Food Service
Address 140 Am Leg Howy	RIsk Retail Re-inspection Level Residential Kitchen Previous Inspection
Telephone 781-286-8322	☐ Mobile . Date:
Owner RPS	HACCP Y/N Temporary Pre-operation Suspect Illness
Person In Charge (PIC)	Time Bed & Breakfast General Complaint HACCP
Inspector MINIEIS .	Out: 10: 40 Permit No.
and a second sec	narrative page(s) and a citation of specific provision(s)
violated.	Non-compliance with: Risk Factors (Red Items) Anti-Choking Tobacco
Violations Related to Foodborne Illness Interventions and Violations marked may pose an imminent health hazard and re	
action as determined by the Board of Health.	
FOOD PROTECTION MANAGEMENT	☐ 12. Prevention of Contamination from Hands
1. PIC Assigned / Knowledgeable / Duties	
EMPLOYEE HEALTH	13. Handwash Facilities PROTECTION FROM CHEMICALS
2. Reporting of Diseases by Food Employee and PIC	☐ 14. Approved Food or Color Additives
3. Personnel with Infections Restricted/Excluded	15. Toxic Chemicals
FOOD FROM APPROVED SOURCE	TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)
4. Food and Water from Approved Source	16. Cooking Temperatures
5. Receiving/Condition	17. Reheating to the state of t
6. Tags/Records/Accuracy of Ingredient Statements	☐ 18. Cooling
7. Conformance with Approved Procedures/HACCP Plans	☐ 19. Hot and Cold Hölding Sach
PROTECTION FROM CONTAMINATION	
8. Separation/ Segregation/ Protection	20. Time As a Public Health Control
9. Food Contact Surfaces Cleaning and Sanitizing	REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP) 21. Food and Food Preparation for HSP
10. Proper Adequate Handwashing	CONSUMER ADVISORY
11. Good Hygienic Practices	22. Posting of Consumer Advisories
	(m) 2 /
Violations Related to Good Retail Practices (Blue tems) Critical (C) violations marked must be corrected	Number of Violated Provisions Related To Foodborne Illnesses Interventions
mmediately or within 10 days as determined by the Board	and Risk Factors (Red Items 1-22)
of Health. Non-critical (N) violations must be corrected	Official Order for Correction: Based on an Inspection
mmediately or within 90 days as determined by the Board of Health.	today, the items checked indicate violations of 105 CMR 590,000/federal Food Code. This report, when signed below
C N	by a Board of Health member or its agent constitutes an
23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004)	order of the Board of Health. Failure to correct violations
24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005)	cited in this report may result in suspension or revocation of
26. Water, Plumbing and Waste (FC-5)(590,005)	the food establishment permit and cessation of food
27. Physical Facility (FC-6)(590,007)	establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing
28. Polsonous or Toxic Materials (FC-7)(590,008)	and submitted to the Board of Health at the above address
29. Special Requirements (590,009)	within 10 days of receipt of this order.
30. Other	DATE OF RE-INSPECTION:
A	
Inspector's Signature: Print: Print:	11.7 . 1

Print:

Establishment Name: Burnory Merch Arabony Address: 140 Ant Legion Howy

of Date: $S/\Omega/(S)$ Page:

Date Verified																	
DESCRIPTION OF VIOLATION / PLAN OF CORRECTION PLEASE PRINT CLEARLY	Row this		Walkin Cooler. dust build up 60 certing	Hand Sink next to dish muching - in hot water		r											
C - Critical Yem R - Red Item				J										Discussion With Person In Charge:		1	Swins
Code														sion With Pe		. •	charl
Item No.		· N												Discus			muchant



PIC's Signature:

City of Revere

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BOARD OF HEALTH

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249R Broadway Revere, MA 02151

FOOD ESTABLISHMENT INSPECTION REPORT Type of Operation(s) Type of Inspection Name Date 9/27/18 Food Service Routine Retail Re-inspection Risk Address Residential Kitchen Previous Inspection Level Telephone Mobile Date: ☐ Pre-operation ☐ Suspect Illness Temporary HACCP Y/N Owner RPS Caterer Bed & Breakfast General Complaint Person in Charge (PiC) Time In: 10:30 gremone ☐ HACCP Out: 10:55 Inspector ☐ Other_ Permit No. M. WILLS Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated. Non-compliance with: Anti-Choking Tobacco Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items) 590.009 (F) 590.009 (E) Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health. FOOD PROTECTION MANAGEMENT 12. Prevention of Contamination from Hands 1. PIC Assigned / Knowledgeable / Duties 13. Handwash Facilities **EMPLOYEE HEALTH** PROTECTION FROM CHEMICALS 2. Reporting of Diseases by Food Employee and PIC 14. Approved Food or Color Additives ☐ 3. Personnel with Infections Restricted/Excluded ☐ 15. Toxic Chemicals FOOD FROM APPROVED SOURCE TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods) 4. Food and Water from Approved Source 16. Cooking Temperatures 5. Receiving/Condition 17. Reheating ☐ 6. Tags/Records/Accuracy of Ingredient Statements ☐ 18. Cooling ☐ 7. Conformance with Approved Procedures/HACCP Plans 19. Hot and Cold Holding PROTECTION FROM CONTAMINATION 20. Time As a Public Health Control 8. Separation/ Segregation/ Protection REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP) 9. Food Contact Surfaces Cleaning and Sanitizing 1 21. Food and Food Preparation for HSP 10. Proper Adequate Handwashing **CONSUMER ADVISORY** ☐ 11. Good Hygienic Practices ☐ 22. Posting of Consumer Advisories Violations Related to Good Retail Practices (Blue **Number of Violated Provisions Related** Items) Critical (C) violations marked must be corrected To Foodborne Illnesses Interventions immediately or within 10 days as determined by the Board and Risk Factors (Red Items 1-22): of Health. Non-critical (N) violations must be corrected Official Order for Correction: Based on an inspection immediately or within 90 days as determined by the Board today, the items checked indicate violations of 105 CMR of Health. 590.000/federal Food Code. This report, when signed below CN by a Board of Health member or its agent constitutes an 23. Management and Personnel (FC-2)(590.003) order of the Board of Health. Failure to correct violations 24. Food and Food Protection (FC-3)(590,004) cited in this report may result in suspension or revocation of 25. Equipment and Utenslls (FC-4)(590,005) the food establishment permit and cessation of food 26. Water, Plumbing and Waste (FC-5)(590,006) establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing 27. Physical Facility (FC-6)(590,007) and submitted to the Board of Health at the above address 28. Polsonous or Toxic Materials (FC-7)(590,008) within 10 days of receipt of this order. 29. Special Requirements (590.009)DATE OF RE-INSPECTION: 30. Other Inspector's Signature mullarl Print: Michael Wells

Print:

Page: Establishment Name: Rumnay Hash Acad

Date: 9/27/18

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Date Verifled DESCRIPTION OF VIOLATION / PLAN OF CORRECTION 125pc 2027 PLEASE PRINT CLEARLY at Violations Rawhue Discussion With Person In Charge: S: 146 Am Legal Code C-Critical Welm Reference R-Red Item Address: /Y0 Rem No.



(781) 286-8176 FAX (781) 286-8369

FOOD ESTABLISHMENT INSPECTION REPORT

BOARD OF HEALTH

249R Broadway Revere, MA 02151

Name Rymnry Marsh Academy		Date 3/31)19	Type of Operation(s) Prood Service	Type of Inspection ARoutine
Address 140 Am Legin Hour		Risk	Retail	Re-Inspection
Telephone 781-286-8222		Level	Residential Kitchen Mobile	Previous Inspection Date:
Owner RPS		HACCP Y/N	Temporary Caterer	☐ Pre-operation ☐ Suspect Illness
Deve en la Channe (DIC)	5/K	Time in: 10:25	Bed & Breakfast	General Complaint
Inspector M. Well's		out: Varso	Permit No.	HACCP Other
Each violation checked requires an explanation			je(s) and a citation o	of specific provision(s)
violated. Violations Related to Foodborne Illness Intervention Violations marked may pose an imminent health hazard action as determined by the Board of Health.				Non-compliance with: hoking Tobacco 9 (E) 590.009 (F)
FOOD PROTECTION MANAGEMENT 1. PIC Assigned / Knowledgeable / Dutles			ention of Contamination fro wash Facilities	om Hands
EMPLOYEE HEALTH			FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC			oved Food or Color Additiv	√es
☐ 3. Personnel with Infections Restricted/Excluded		☐ 15. Toxic		
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source			RATURE CONTROLS (Poten	tially Hazardous Foods)
5. Receiving/Condition		🔲 16, Çooki	ing Temperatures	
6. Tags/Records/Accuracy of Ingredient Statements		☐ 17. Rehea	ating	
7. Conformance with Approved Procedures/HACCP Pla	ns	🔲 18. Cooli	ng	
PROTECTION FROM CONTAMINATION		☐ 19. Hot a	nd Cold Holding	
8. Separation/ Segregation/ Protection		🔲 20. Time	As a Public Health Contro	
9. Food Contact Surfaces Cleaning and Sanitizing			NTS FOR HIGHLY SUSCEPTI and Food Preparation for	
☐ 10. Proper Adequate Handwashing			·	1101
☐ 11. Good Hygienic Practices		CONSUMER ☐ 22. Posti	ADVISORY Ing of Consumer Advisorie	es ,
/iolations Related to Good Retail Practices (Blue tems) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board Health. C N	rd))))	To Foodbo and Risk F Official Or today, the i 590,000/fed by a Board order of the cited In this the food es establishme have a righ and submit within 10 di	of Health member or Its Board of Health. Failu	tions 2): sed on an Inspection violations of 105 CMR eport, when signed below agent constitutes an re to correct violations spension or revocation of cessation of food ved by this order, you uest must be in writing th at the above address
Inspector's Signature:	Print:	1.4	1.144	
PIC's Signature	Print:	Michael	TOA KAKE	Page of Pages

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Code C - Critical Rem	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION	Date Verified
	Dust build up on verts/ceiling/wall	
	Tow-	
Discussion With Person In Charge:		
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medial Study	IN A	



PIC's Signature

city of kevere

(781) 286-8176 FAX (781) 286-8369

BOARD OF HEALTH

249R Broadway Revere, MA 02151

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FOOD ESTABLISHMENT INSPECTION REPORT	Revere, MA 02151					
Name Whrtans School	Date 10/6/17	Type of Operation(s) Food Service	Type of Inspection Routine			
101 NEW HALL SI.	Risk Level	Retall Residential Kitchen	Re-Inspection Previous Inspection			
Telephone 781-286-8222		Mobile	Date:			
Owner RPS	HACCP Y/N	☐ Temporary ☐ Caterer	Pre-operation Suspect Illness			
Person In Charge (PIC) RESECCA VAV	Time	Bed & Breakfast	General Complaint HACCP			
Inspector To Ment muleul swells	In: 9:50 Out: 10:00	Permit No.	Other			
Each violation checked requires an explanation on the		e(s) and a citation of	specific provision(s			
violated. <u>Violations Related to Foodborne Illness Interventions and</u>	I Diek Enstare	(Red Items) Anti-Ch	Non-compliance with: oking Tobacco			
Violations marked may pose an imminent health hazard and reaction as determined by the Board of Health.	equire immedia	te corrective 590.009	<u> </u>			
FOOD PROTECTION MANAGEMENT 1. PIC Assigned / Knowledgeable / Duties	☐ 12. Preve	ntion of Contamination fro	m Hands			
EMPLOYEE HEALTH	🔲 13. Handı	wash Facilities				
Reporting of Diseases by Food Employee and PIC	PROTECTION	FROM CHEMICALS				
3. Personnel with Infections Restricted/Excluded	☐ 14. Appro	oved Food or Color Additive	es			
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source	15. Toxic	Chemicals RATURE CONTROLS (Potenti	ally Hazardous Foods)			
5. Receiving/Condition		ng Temperatures				
6. Tags/Records/Accuracy of Ingredient Statements	🔲 17. Rehea	ating				
☐ 7. Conformance with Approved Procedures/HACCP Plans	🗋 18. Coolir	ng				
PROTECTION FROM CONTAMINATION	🔲 19. Hot ar	nd Cold Holding				
8. Separation/ Segregation/ Protection	☐ 20. Time	As a Public Health Control				
9. Food Contact Surfaces Cleaning and Sanitizing		ITS FOR HIGHLY SUSCEPTIB				
☐ 10. Proper Adequate Handwashing	☐ 21. Food	and Food Preparation for F	ISP			
☐ 11. Good Hygienic Practices	CONSUMER A	ADVISORY ng of Consumer Advisories				
Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Polsonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	To Foodbo and Risk F Official Ord today, the it 590.000/fed by a Board order of the cited In this the food est establishme have a right and submitt within 10 da	f Violated Provisions Reprine Illnesses Interventing actors (Red Items 1-22) der for Correction: Baselems checked Indicate violated Food Code. This report Health member or its a Board of Health. Failure report may result in suspitablishment permit and count operations. If aggrieve to a hearing. Your requested to the Board of Health and so receipt of this order E-INSPECTION:	ed on an Inspection clations of 105 CMR cort, when signed below agent constitutes an e to correct violations cension or revocation of essation of food ed by this order, you est must be in writing at the above address			

Establishment Name: Whele ANS School Address: LOIN MW HALLST.

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With Pers	Discussion With Person In Charge:		
Meeting	Lunk		



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BOARD'OF HEALTH 249R Broadway

FOOD ESTABLISHMENT INSPECTION REPORT	Revere, MA 02151					
Name Whelen . / SBIA.	Date 5/16/18	Type of Operation(s) Food Service	Type of Inspection Routine			
Address 107 Newhall St	Risk	Retail	Re-Inspection			
Telephone 781-284-8222	Level	Mobile .	Previous Inspection Date:			
Owner RPS	HACCP Y/N	☐ Temporary ☐ Caterer	☐ Pre-operation ☐ Suspect Illness			
Downer in Charge (DIC)		Ded 0 Desident				

Whelen I SBA	S/16/18 Food Service Routine P
Address 107 Nowhall St	Risk Retail Re-Inspection
Telephone 781-284-8222	Level Residential Kitchen Previous Inspection Mobile Date.
Owner RPS	HACCP Y/N
Person in Charge (PIC) Arame 14	Time Bed & Breakfast General Complaint
Inspector Al Well's	In: 9 30 Out: 10:05 Permit No.
Each violation checked requires an explanation on the	e narrative page(s) and a citation of specific provision(s
violated.	Non-compliance with
Violations Related to Foodborne Illness Interventions an	Id Risk Factors (Red Items) Anti-Choking Tobacco
Violations marked may pose an imminent health hazard and action as determined by the Board of Health.	require immediate corrective 590.009 (E) 590.009 (F)
	Harris Salar
FOOD PROTECTION MANAGEMENT 1. PIC Assigned / Knowledgeable / Duties	12. Prevention of Contamination from Hands
EMPLOYEE HEALTH	☐ 13. Handwash Facilities
Reporting of Diseases by Food Employee and PIC	PROTECTION FROM CHEMICALS
Reporting of Diseases by Food Employee and Fig. Restricted/Excluded	☐ 14. Approved Food or Color Additives
FOOD FROM APPROVED SOURCE	☐ 15. Toxic Chemicals
4. Food and Water from Approved Source	TIME/TEMPENATURE CONTROLS [Potentially Hazardous Foods]
5. Receiving/Condition	☐ 16. Cooking Temperatures
☐ 6. Tags/Records/Accuracy of Ingredient Statements	☐ 17. Reheeting
7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Cooling
PROTECTION FROM CONTAMINATION	☐ 19. Hot end Cold Holding
8. Separation/ Segregation/ Protection	20. Time As a Public Health Control
9. Food Contact Surfaces Cleaning and Sanitizing	REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)
10. Proper Adequete Handwashing	21. Food and Food Preparation for HSP
☐ 11. Good Hygienic Practices	CONSUMER ADVISORY
· · · · · · · · · · · · · · · · · · ·	22. Posting of Consumer Advisories
/iolations Related to Good Retall Practices (Blue	Number of Violated Provisions Related
tems) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board	To Foodborne Ilinesses Interventions
of Health. Non-critical (N) violations must be corrected	and Risk Factors (Red Items 1-22):
mmediately or within 90 days as determined by the Board	Official Order for Correction: Based on an Inspection today, the items checked indicate violations of 105 CMR
of Health.	590.000/federal Food Code. This report, when signed below
23. Management and Personnel (Fc-2)(590.003)	by a Board of Health member or its agent constitutes an
24. Food and Food Protection (FC-3)(590.004)	order of the Board of Health. Failure to correct violations
25. Equipment and Utensils (FC-4)(590.005)	cited in this report may result in suspension or revocation of the food establishment permit and cessation of food
26. Water, Plumbing and Waste (FC-5)(590,006)	establishment operations. If aggneved by this order, you
27; Physical Facility (FC-6)(590.007)	have a right to a hearing. Your request must be in writing
28. Polsonous or Toxic Materials (FG-7)(590,006)	and submitted to the Board of Health at the above address
29. Special Requirements (590,009) -	within 10 days of receipt of this order. DATE OF RE-INSPECTION:
600InspectForm6-14,doc	DATE OF RESIDENCE.
Inspector's Signature: With the Annual Print:	Alum 1 10011.

Inspector's Signature: Whichard Addles	Print: Military worth	
PIC's Signature:	Print: R- FC(A KAY	Page of Pages

Establishment Name: COMMA | JBA

Date: 5/1 1/18

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Date: Ship

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Discussion With Person In Charge:		
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FOOD ESTABLISHMENT INSPECTION REPORT

BOARD OF HEALTH

249R Broadway Revere, MA 02151

Name Whelen / Swan B Anthony Sound	Date 9/25/18	Type of Operation(s) Food Service	Type of Inspection Routine			
Address 107 Newhell St	Risk Level	Retail Residential Kitchen	Re-inspection Previous Inspection			
Telephone 781-286-8222		☐ Mobile	Date:			
Owner RPJ	HACCP Y/N	Bed & Breakfast General Complaint				
Person In Charge (PIC) Aramanc	Time					
Inspector M, wells	Out: 10:40 Permit No. Other					
Each violation checked requires an explanation on the violated. Violations Related to Foodborne Illness Interventions and Violations marked may pose an imminent health hazard and reaction as determined by the Board of Health.	Risk Factors	(Red Items) Anti-Ch	Non-compliance with: oking Tobacco			
FOOD PROTECTION MANAGEMENT	🔲 12. Preve	ntion of Contamination from	m Hands			
1. PIC Assigned / Knowledgeable / Duties	🔲 13. Hand	wash Facilities				
EMPLOYEE HEALTH 2. Reporting of Diseases by Food Employee and PIC	PROTECTION	FROM CHEMICALS				
Reporting of Diseases by Food Employee and Fig. Resonnel with Infections Rostricted/Excluded	☐ 14. Appro	oved Food or Color Additive)S			
FOOD FROM APPROVED SOURCE	☐ 15. Toxic	Chemicals				
4. Food and Water from Approved Source	TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)					
5. Receiving/Condition		ng Temperatures				
☐ 6. Tags/Records/Accuracy of Ingredient Statements	☐ 17. Reheating					
☐ 7. Conformance with Approved Procedures/HACCP Plans	18. Cooling					
PROTECTION FROM CONTAMINATION	19. Hot and Cold Holding					
8. Separation/ Segregation/ Protection	20. Time As a Public Health Control					
9. Food Contact Surfaces Cleaning and Sanitizing	REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP) 21. Food and Food Preparation for HSP					
☐ 10. Proper Adequate Handwashing		·	101			
11. Good Hygienic Practices	CONSUMER A	ADVISORY ng of Consumer Advisories				
Ciolations Related to Good Retail Practices (Blue tems) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590,003) 24. Food and Food Protection (FC-3)(590,004) 25. Equipment and UtensIIs (FC-4)(590,005) 26. Water, Plumbing and Waste (FC-5)(590,006) 27. Physical Facility (FC-6)(590,007) 28. Poisonous or Toxic Materials (FC-7)(590,008) 29. Special Requirements (590,009) 30. Other	To Foodbo and Risk F Official Or today, the i 590.000/fee by a Board order of the cited in this the food es establishme have a righ and submit within 10 da	f Violated Provisions Reprine Illnesses Interventine Factors (Red Items 1-22) der for Correction: Base items checked Indicate violeral Food Code. This report Health member or its as Board of Health. Failures report may result in suspitablishment permit and control of the Board of Health at the Board of Health ays of receipt of this order E-INSPECTION:	ed on an inspection olations of 105 CMR port, when signed below agent constitutes an e to correct violations pension or revocation of essation of food ed by this order, you est must be in writing a at the above address			
Inspector's Signature: Multure Smith Print:	Michael	11114	T			
PIC's Signature: /// / / Print:	DEDETER		Page of Pages			

Address: Establishment Name: Whelan / Luan B Anthony muchand Discussion With Person In Charge: S, L 4 Code Reference 107 Ncwhall St

B C-Critical Ilem

rence R-Red Item Routine whelen. SRA: haven valu on Startin tray paint with great Stained Ceiling tiles DESCRIPTION OF VIOLATION / PLAN OF CORRECTION water an Top Date: 9/25/18 clean out under 5 dish care machini COVER Page: spay sine of Date Verified



(781) 286-8176 FAX (781) 286-8369

BOARD OF HEALTH

249R Broadway Revere, MA 02151

FOOD ESTABLISHMENT INSPECTION REPORT

OOD ESTABLISHMENT MAST ESTION RELIGITA							
Name Whelan / SBA	Date S/24	Type of O	peration(s) Service	Type of Inspection Relation			
Address 107 Newhell St	Risk	[∑ Retail	ential Kitchen	Re-inspection Previous Inspection			
Telephone	Level	☐ Mobile		Date:			
Owner RPS	HACCP	Y/N Tempo		☐ Pre-operation ☐ Suspect Illness			
Person in Charge (PIC) Chen I Cole Aranan	Time In: 9:	Bed &	k Breakfast	☐ General Complaint ☐ HACCP			
Inspector M. Wells	Out: 10	Permit No).	Other			
Each violation checked requires an explanation o	n the narrativ	e page(s) and	a citation of				
violated.	on and Diele En	otara /Dad Itam	s) Anti-Cho	Non-compliance with: oking Tobacco			
Violations Related to Foodborne Illness Intervention Violations marked may pose an imminent health hazard action as determined by the Board of Health.	and require im	mediate correctiv	-,				
FOOD PROTECTION MANAGEMENT	□ 12	. Prevention of Co	ntamination from	n Hands			
1. PIC Assigned / Knowledgeable / Duties	1 3	. Handwash Facilit	ies				
EMPLOYEE HEALTH	PROT	ECTION FROM CHE	MICALS				
2. Reporting of Diseases by Food Employee end PIC	□ 14	I. Approved Food o	or Color Additive	S			
3. Personnel with Infections Restricted/Excluded	_	5. Toxic Chemicals					
FOOD FROM APPROVED SOURCE			NTROLS (Potentia	ally Hazardous Foods)			
☐ 4. Food and Water from Approved Source☐ 5. Receiving/Condition	<u> </u>	6. Cooking Tempera	atures				
	□ 17	7. Reheating					
6. Tags/Records/Accuracy of Ingredient Statements	 □ 18	☐ 18. Cooling					
7. Conformance with Approved Procedures/HACCP Plan	15	19. Hot and Cold Holding					
PROTECTION FROM CONTAMINATION		☐ 20. Time As a Public Health Control					
8. Separation/ Segregation/ Protection	_	REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)					
9. Food Contact Surfaces Cleening and Sanitizing		21. Food and Food Preparation for HSP					
☐ 10. Proper Adequate Handwashing		SUMER ADVISORY					
☐ 11. Good Hygienic Practices		22. Posting of Consumer Advisories					
iolations Related to Good Retail Practices (Blue	Nur	nber of Violated	Provisions Re	elated			
ems) Critical (C) violations marked must be corrected	To F	oodborne ilines					
mmediately or within 10 days as determined by the Boar	una	Risk Factors (Re					
of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Boar				d on an inspection			
of Health.	เบนส			plations of 105 CMR bort, when signed below			
C N				agent constitutes an			
23. Management and Personnel (FC-2)(590.003)	orde	order of the Board of Health. Failure to correct violations					
24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005)		cited in this report may result in suspension or revocation of					
26. Water, Plumbing and Waste (FC-5)(590.006)		the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you					
27. Physical Facility (FC-6)(590.007)		have a right to a hearing. Your request must be in writing					
28. Polsonous or Toxic Materials (FC-7)(590.008)	and	submitted to the l	Board of Health	at the above address			
29. Special Requirements (590.009)		within 10 days of receipt of this order. DATE OF RE-INSPECTION:					
30. Other	DATI	L OF RE-INSPECT	1014.				
Δ							
Inspector's Signature	Print: Mick	nel wells					
PIC's Signature:	Print:	1/1		Page of Pages			

Establishment Name: しんしゃ / SBA Address: No. Discussion With Person In Charge: michael w ک 7 Code Reference 107 Newhall St C-Critical Item Ruhai Dust De it Frence : Hot Holding Temp Cartrol Log. build up + dish machines (2) no globe on light 20 DESCRIPTION OF VIOLATION I PLAN OF CORRECTION Doduct detail service lag provided since on top of Corrected on Site B+B En pathies PLEASE PRINT CLEARLY Date: Savies ex/mo pathies co COORINI Corrected on site 5/29/19 1050 Equipment. Sandwich - basel /cheese Page: 31/6 SONO of [Date Verified